

Bethany Cook Book

*featuring
Scandinavian Recipes*

FOREWORD

The Bethany Home was organized through the efforts of a small group of interested people of the Sioux Falls District of the Augustana Lutheran Church. It has had a wonderful success in growing to the size it now is, and looks forward to an immediate expansion, to take care of some invalids and seniles among our aged people.

The Auxiliary of Bethany has a glowing love for the Home, and is ever alert to serve in any way possible.

The aim of this book is to arouse the same spirit among women everywhere, and this is especially the purpose of this book. We want you to use and enjoy these recipes, but we pray that you may be caught by the spirit of love and service that animates our society.

Bethany Home is growing day by day through the prayers and love of its dedicated friends and because God's blessings have surely been present.

May God bless this little messenger when it is used in your home.

SECOND EDITION

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ART WORK AND ILLUSTRATIONS
Mrs. Courtney Anderson

COVER PAGE
Bob Bowman

SALAD PAGE
Mrs. James Haber



SCANDINAVIAN RECIPES

ADDITIONAL RECIPES

DANISH PASTRY

- 1 package dry yeast
- $\frac{1}{4}$ cup lukewarm water
- $\frac{1}{3}$ cup granulated sugar
- 1 teaspoon salt
- $\frac{1}{4}$ cup shortening
- 1 cup scalded milk
- 2 eggs
- $\frac{1}{4}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon lemon extract
- $\frac{1}{4}$ teaspoon mace, optional
- 2 cubes butter
- 4 to $4\frac{1}{2}$ cups flour

Sprinkle yeast into water. Mix sugar, salt, shortening and milk. Cool until lukewarm. Beat eggs and add to sugar mixture. Mix in yeast, extracts, mace, if used, and 3 cups of flour. Stir until smooth. Then stir in enough additional flour to make soft and easy-to-handle dough. Cover, set in a warm place and let rise until doubled in bulk. Divide dough in half. On lightly floured surface, roll $\frac{1}{2}$ of dough into $\frac{1}{3}$ inch thick square. Dot with $\frac{1}{2}$ cube butter, fold dough and seal edges. Roll out again and add the other $\frac{1}{2}$ cube of butter in the same manner. Fold and place in bowl. Let set 20 minutes. Now do the other $\frac{1}{2}$ of dough in the same manner, using the other cube of butter. On lightly floured surface, roll dough $\frac{1}{3}$ inch thick. Cut $\frac{1}{2}$ inch strips, twist each strip and place on pan in the shape of a horseshoe. Tuck ends under. Or put in other shapes. Cover and let rise until half doubled in size. Bake at 475 degrees from 8 to 10 minutes. Cool. Frost with powdered sugar glaze using lemon flavoring. Sprinkle with nuts.

Mrs. Marlow Engberg
Mrs. Richard Bonander

DANISH FINE LENTEN BALLS

- $\frac{1}{2}$ cup butter melted
 - 2 tablespoons sugar
 - 3 eggs
 - 6 cups flour
 - 2 cups lukewarm milk
 - 1 cup raisins or currants
 - 1 cup citron cut fine
 - 2 cakes of yeast
 - 1 teaspoon salt
- Dissolve yeast in milk. Mix all the other ingredients together. Let rise 1 hour, then knead lightly. Form into balls. Let rise in pan until double in bulk. Bake $\frac{1}{2}$ hour 375 degrees.

Mrs. Peter Hansen

LEFSE

- 3 cups mashed potatoes
 - $\frac{1}{2}$ teaspoon baking powder
 - 1 tablespoon sugar
 - 1 teaspoon salt
 - $\frac{1}{2}$ cup lard
 - $1\frac{1}{2}$ cups sifted flour
- Mix well. Roll out on floured board a small amount to fit the griddle on which you bake pancakes. Roll them thin and bake quickly. —Mrs. Emery Powell
- Note: Electric fry pan is good for baking lefse.

HARD TACK—FLAT BREAD

- 2 cups rye graham flour
 - 2 teaspoons salt
 - 1 teaspoon soda
 - 1 cup melted lard
 - 2 cups buttermilk
 - White flour
- Mix rye graham flour, salt and soda. Add boiling lard. Add buttermilk which is room temperature. Knead in enough flour to roll dough paper thin. Place on stove or pancake grill to bake.

Mrs. Jerald Johnson
Mrs. John Finch

POTATO LEFSE

5 large potatoes
1 teaspoon salt
3 tablespoons butter or mazola oil
Flour to roll thin
Boil potatoes with jackets (no salt) until real well done, peel, mash. (Cool well so potatoes do not take up so much flour.) Mix ingredients with mashed potatoes. Take a small amount of dough and roll as for pie crust, real thin. Bake on top of stove, or pancake grill until light brown, turning frequently to prevent scorching, using moderate heat. When done place between cloths to keep soft and prevent drying out. Does not take too long to bake. Electric grills called lefse plate now available.

Mrs. Edward Holden

RYE CRISP

2 cups white flour
2 cups rye flour
2 tablespoons shortening
Salt to taste
Mix ingredients and add enough warm water to make a soft dough which will handle easily. Roll very thin. Bake in a heavy pan on top of stove. Lay in warm oven until crisp. —Mrs. Gust Gylfe

FATTIGMAN

11 egg yolks, well beaten
Add: 5 tablespoons cream
8 tablespoons sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg
Add flour enough to make a stiff dough. Chill slightly and roll out on floured board quite thin. Cut in triangles and brown in hot fat. Drain on brown paper. Shake in powdered sugar if desired.

Blanche Steneberg

FLAT BREAD (SWEDISH)

$1\frac{1}{4}$ cups white flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda
2 tablespoons sugar, optional
 $\frac{1}{3}$ cup graham flour
 $\frac{1}{8}$ cup lard
 $\frac{1}{4}$ cup cream
 $\frac{1}{4}$ cup buttermilk
Sift white flour, salt, soda and sugar together 3 times. Add graham flour and cut in lard as for pie crust. Add cream and buttermilk. Divide dough into 6 or 8 parts. Let rest 15 minutes. Roll out very thin on floured board. Prick with fork. Bake at 350 degrees about 15 minutes. Keep in dry place. —Della Norin
Mrs. Leonard Sternquist

DANISH TEA CAKES

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar
1 cup flour
2 tablespoons flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
2 eggs
1 teaspoon vanilla
1 cup brown sugar
 $1\frac{1}{2}$ cups coconut
1 cup chopped nuts
Combine butter with one cup of flour and $\frac{1}{2}$ cup brown sugar and spread over cookie sheet and bake 10 minutes. Meanwhile, sift 2 tablespoons flour, baking powder and salt over coconut and nuts. Beat eggs, add one cup brown sugar and the vanilla. Beat until light and fluffy. Mix all together and spread on baked crust. Bake 20 minutes in a moderate oven. Cool and cut in bars.
Mrs. Frank Carlson

FATTIGMAN

12 egg yolks
½ cup sugar
1 cup whipping cream
3½ cups flour
Beat egg yolks alone for 20 minutes, then with sugar for 15 minutes. Add whipped cream, flour a little at a time, leaving some of the flour for rolling. Let stand over night in cool place, roll out and cut in diamond shapes, make one inch slit in the middle. Fry in deep fat. Sugar lightly.

Mrs. K. H. Holmstrom

FAVORITE KAKER

Mrs. Ida C. Lund's

3 eggs
1½ cups sugar
1 cup shortening
1 cup raisins, chopped
½ teaspoon cloves
1 teaspoon cinnamon
1 teaspoon soda
Little sour cream
Dash of salt
Flour
Mix soda in a little sour cream. Mix ingredients in usual manner. Add flour to make a soft dough. Roll out and cut into desired forms. Bake in moderate oven.

Mrs. David Davoux

BERLINA KRANSER

1 cup butter
½ cup sugar
4 cups flour
4 eggs
Hard boil two of the eggs and mix the yolks with one raw egg yolk and one whole raw egg. Work together very well, add the rest of the ingredients, and make wreaths. Dip first in egg white, then in sugar, and bake to a light yellow in a hot oven.

Mrs. Jake Moe

KRINGLE

6 egg yolks (beaten light)
1½ cups sugar
1 tablespoon melted butter
½ cup sour cream
1 cup sweet milk
1 teaspoon anise flavoring or vanilla
1 teaspoon soda
1 teaspoon salt
4 teaspoons baking powder
2 cups flour
Mix together. Add more flour until dough can be handled. Roll in round strips about 4 inches long and fold over into bow. Bake in 400 degree oven. May frost with powdered sugar frosting.

Mrs. M. A. Stoen

KRUM KAKER

1 cup sugar
½ cup butter
1/3 teaspoon nutmeg
3 eggs
½ cup whipping cream
2 cups flour
Beat eggs until light. Add sugar and beat. Add melted butter, cream and nutmeg, and flour. Bake on Krum kaka iron.

Mrs. Loren Thompson

KRUMKAKA

3 eggs, beaten, add:
½ cup sugar,
¼ teaspoon salt
½ cup very soft butter
Continue beating until well blended.
Add: ¾ cup flour
½ teaspoon vanilla
Beat until smooth. Bake on Krumkaka iron, using about ½ teaspoon of batter for each cake. Roll while warm. About 4 dozen.

Blanche Steneberg

Mrs. Paul Melin



SMOR BAKELSER

- $\frac{3}{4}$ cup butter
- 3 heaping tablespoons sugar
- 2 egg yolks
- $\frac{3}{4}$ cup thick cream
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon vanilla
- Flour
- 2 egg whites, beaten
- Loaf sugar

Cream butter and sugar. Add egg yolks, sweet cream, baking powder and flour enough to roll out dough on baking board. Do not roll out too thin, about $\frac{1}{4}$ in. Cut in strips $\frac{1}{2}$ inch wide and 4 inches long. Cut slits on one side of strip. Dip in beaten egg white and then sprinkle top with crushed loaf sugar. Place on greased cookie sheet in half moon designs. —Mrs. Martin Burkman

FLAT BREAD

- 6 cups white flour
- 1 cup yellow corn meal
- 1 cup whole wheat flour
- 2 tablespoons salt
- 4 rounding tablespoons shortening

Milk to right consistency to roll (I used canned milk, adding water to make a quart. Warm milk, melt shortening in this milk.) Roll flatbread out in mixed corn meal and flour. Bake on grill or top of stove, then finish drying in oven at very low heat to make flat bread crisp. For handling lefse and flatbrod, take a curtain stick, sandpaper it down very thin and smooth with a thin rounded end. In olden days a grooved rolling pin was used.

Mrs. Edward Holden

SWEDISH KRINGLOR

- $\frac{1}{2}$ cup butter or other shortening
- 1 cup sugar
- 2 eggs, beaten
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon anise flavoring, or $\frac{1}{2}$ teaspoon anise seed, crushed
- 2 $\frac{1}{2}$ cups flour, sifted, more if necessary to make a fairly stiff dough. Chill. Pinch off a small amount, roll on board until about 4 inches long. Fold one end over the other. Bake 10 to 12 minutes in a 375 degree oven.

Mrs. Hulda Satter

CROOKS

- 2 cups flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 tablespoons butter
- $\frac{3}{4}$ cup cream
- 2 egg yolks, beaten
- 1 teaspoon vanilla
- 1 cup sugar ($\frac{1}{2}$ in batter, rest on top)

Sift dry ingredients, add butter as for pie crust. Add cream and egg yolks. Roll out to $\frac{1}{2}$ to $\frac{3}{4}$ inch thick, brush top with egg whites, sprinkle with sugar, cut into oblong pieces, cut slits on side, and lay in half moon shape on greased pan and bake in moderate oven. —Mrs. Carl Joneson

SAND TARTS

- $\frac{1}{2}$ cup butter
 - $\frac{1}{2}$ cup Crisco
 - 3 tablespoons cold water
 - 3 tablespoons powdered sugar
 - 3 cups flour
 - 1 cup nuts (optional)
 - 1 teaspoon vanilla
- Bake at 350 degrees until light brown. Roll in powdered sugar while warm. —Mrs. Ed Hanson

NORSKE COOKIES

- 1 cup butter and $\frac{1}{2}$ cup Crisco,
or $1\frac{1}{2}$ cup vegetable shorten-
ing
- 1 cup brown sugar
- 1 cup white sugar
- 3 eggs
- 1 teaspoon vanilla
- $4\frac{1}{2}$ cups sifted flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon nutmeg
- 1 tablespoon cinnamon
- $\frac{1}{2}$ cup chopped nuts

Cream shortening and sugar. Add eggs, vanilla and beat. Add sifted dry ingredients. Add nuts. Press dough into small juice cans which have been well oiled, or roll dough and wrap well. Place in refrigerator for several hours (may be kept longer or frozen). Cut end from can and use it to press out dough as you slice the cookies thin. Bake 10 to 12 minutes at 375 degrees. Remove while hot. —Mrs. Chester Opland

NORWEGIAN BONBONS

- 1 cup butter
 - $\frac{1}{3}$ cup powdered sugar
 - $\frac{3}{4}$ cup cornstarch
 - 1 cup sifted flour
 - $\frac{1}{2}$ cup finely chopped pecans
- Blend butter and sugar until light. Add cornstarch and flour. Chill. Shape dough into 1 inch balls. Scatter nuts on wax paper and flatten each ball on top of nuts with bottom of small glass. Place on ungreased cookie sheet, nut side up and bake in 350 degree oven for 15 minutes. When cool, frost with following: 1 cup powdered sugar, 1 teaspoon butter and juice of one-half lemon.

Mrs. Kenneth Gusarson

SYRUP COOKIES FROM NORWAY

- $1\frac{1}{2}$ cups sugar
 - 1 cup sweet cream
 - 1 cup dark Karo syrup
 - 2 cups melted butter
 - 4 cups flour
 - 1 teaspoon soda
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ teaspoon ginger
 - $\frac{1}{4}$ teaspoon black pepper
- Mix well, let stand over night, roll thin, cut into shapes desired. Make lovely Christmas cookies. Bake at 350 degrees until a very light brown.

Mrs. K. H. Holmstrom

ROSETTES AND PATTY SHELLS

- 2 eggs
 - 1 teaspoon sugar
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup sweet milk
 - 1 cup sifted flour or a little more if batter seems too thin.
- Method: Stir eggs well with fork add sugar, then flour and milk alternately. A smooth batter is very essential; if necessary, pour batter through sieve. This amount makes about 40 rosettes. Put rosette iron into hot lard or oil to heat before dipping into batter. Don't let batter come over top of iron. Return to hot lard or oil thoroughly covering the iron for at least 20 seconds or until nicely browned. Tilt iron and shake to remove as much lard as possible, take off with a clean cloth and lay on paper. Nice served with fruits, whipped cream or just plain dusted with powdered sugar.

Anna Wagner
Mrs. Elmer Johnson

PEPPAR KAKAR

2/3 cup dark corn syrup
2 cups brown sugar
1 teaspoon each, cinnamon, ginger, cloves
½ pound butter, scant
2/3 cup whipped cream
1 teaspoon soda
3 or 4 cups flour, quite stiff
Stir cold syrup, spices, and butter well. Mix lightly with beaten cream. Add part of sifted flour and soda. Chill over night, add rest of flour, roll and bake.

Mrs. Clara Eklund

SAND KAKOR

2 cups butter
2 cups sugar
1 egg
1 teaspoon almond extract or Almond nuts, crushed
4½ cups flour, sifted
Cream butter and sugar. Beat in egg and extract. Work in enough flour so that dough will not be sticky. Mold into forms. Bake in moderate oven until a delicate brown. —Mrs. C. Emil Nelson

SWEDISH ROCKS

1 cup sugar
2/3 cup butter
2 beaten eggs
½ teaspoon salt
1 teaspoon baking powder
2 cups flour
1 cup water added to 1 cup raisins—boil dry
1 teaspoon soda
Combine ingredients in order given, chill, form in balls, dip in cinnamon and sugar, bake 12 or 15 minutes at 350 degrees. Keep well, can be frozen.

Evelyn Anderson

NORWEGIAN SAND TARTS

1 cup butter
½ cup white sugar
½ cup brown sugar
2 eggs
3 cups flour
½ teaspoon almond extract
½ teaspoon vanilla extract
Cream butter and gradually add the sugars. Add the eggs, beat well and add the flour. Press small pieces of dough into individual tart tins, beginning at the bottom and working upward to the top edge of tin, using enough dough to form a thin, hollow shell. (If dough seems too soft and hard to handle, add flour.) Bake at 350 degrees until very light tan. Turn out of tins while still warm.

Mrs. Milton E. Albin

SPRITZ COOKIES

½ pound (1 cup) butter, creamed with
2/3 cup granulated sugar
yolks of 3 eggs, added to above
1 teaspoon vanilla or almond extract
2½ cups sifted flour (cool)
Put through cookie press forming rings or circles on cookie tin. Bake at 350 degrees for 10 or 15 minutes until lightly brown.

Mrs. Norton Anderson

SPRITZ COOKIES

¼ cup butter (or half margarine)
1 cup powdered sugar
2 egg yolks, beaten
3 cups cake flour
½ teaspoon salt
1 teaspoon almond extract
Cream butter, beat in powdered sugar, add extract and egg yolks. Add flour and salt. Put dough through the cookie press, and bake in hot oven until light brown, about 10 minutes.

Mrs. Wally Lundgren

SPRITZ

1 cup white sugar
1 pound butter, softened
1 teaspoon almond flavor or other flavor

5½ cups cake flour or more
Mix ingredients well, adding flour to make the right consistency to press through the cookie press. Bake at 325 degrees from 10 to 12 minutes. Do not brown.

Mrs. Walter Swanson

Mrs. Wilbert Clow

SPRITZ COOKIES

1 cup sugar
2 cups butter
1 egg
4 cups flour
1 teaspoon almond flavoring
Cream butter and sugar until creamy and fluffy, add egg, flour and flavoring. Shape in rings or other designs with cookie press. Place on buttered cookie sheet and bake in moderate oven, 350 degrees until golden brown, about 8 minutes.

Mrs. Anna Hanson

SWEDISH LACE COOKIES

½ cup melted butter
¼ cup milk
¼ cup dark syrup
¾ cup oatmeal
¾ cup flour
1 cup sugar
½ teaspoon baking powder
¼ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves
Pour liquid over the dry mixture. Place teaspoonful 4 inches apart on cookie sheet. Bake 8 to 10 minutes. Remove from cookie sheet and place over broom stick or the like, to shape.

Mrs. Amy Soderman

QUICK MIX SPRITZ

2¼ cups all purpose flour
¾ cup sugar
½ teaspoon salt
1 cup shortening
1 egg yolk
1 teaspoon vanilla
Cream sugar and shortening, add egg yolk and beat well, add salt and vanilla, then add 2 cups flour and make test cookie, add ¼ cup more flour if necessary. Put through cookie press on ungreased cookie sheet. Bake 10-12 minutes at 375 degrees.

Mrs. Clarence Wagner

SMOR BULLAR

1 cup butter
3 tablespoons powdered sugar
1 teaspoon vanilla
2 cups flour
1 cup chopped pecans
Cream sugar, butter and vanilla. Add flour and nuts. Make into small balls and bake on ungreased cookie sheet for 20 minutes at 350 degrees. Roll in powdered sugar.

—Mrs. Bert Cole

SWEDISH RAISIN ROCKS

1½ cups raisins
1½ cup water
Boil until dry. Add 1 teaspoon soda just before adding to other mixture.
1½ cups sugar
1 cup shortening
3 eggs
Cream, add eggs, raisins, then dry ingredients.
Sift 3 cups flour
½ teaspoon cinnamon
1½ teaspoon baking powder
½ teaspoon salt
Dip by small teaspoons and roll in sugar and bake until mottled brown and white. Do not over-bake.

—Mrs. J. E. Wickre

FLOTEGROD (CREAM PORRIDGE)

Use either sour or sweet cream, although sour cream is somewhat better. Put desired amount of cream in kettle, let come to a boil. Add enough flour to make medium thick mush, about $\frac{1}{2}$ cup flour to each cup cream, using an old fashioned dover egg beater, adding flour when cream IS BOILING makes a smooth mush, stirring continuously; as butter rises to the surface, pour it off and save. Keep stirring until no more butter rises. Then add more flour to make a thick mush, beat well, then thin to desired consistency by adding scalded milk. Serve with the melted butter, sprinkle with sugar and cinnamon. —Mrs. Edward Holden

SMORPINNA OR BUTTER FINGERS

1 cup butter
2 tablespoons sugar
2 cups sifted flour
2 egg whites slightly beaten
1 cup blanched almonds, chopped
 $\frac{1}{4}$ pound lump sugar, crushed
Cream butter, add sugar, and cream again, add flour and mix thoroughly. Roll with hands into rolls the size of a little finger and 2 inches long. Dip in slightly beaten egg whites, roll in mixture of chopped almond and lump sugar. Arrange on ungreased cookie sheets. Bake at 375 degrees 12 to 15 minutes. Yield 5 dozen.

Mrs. Amy Soderman

BIRD'S NESTS (Swedish Cookie)

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup brown sugar
1 egg yolk
1 cup sifted flour
1 egg white
 $\frac{1}{2}$ cup nuts, ground or chopped fine; jam, jelly or candied fruit for filling
Cream butter and sugar; add egg yolk and beat well. Add flour. Chill dough several hours. Roll dough into small balls between palms of hands. Dip into slightly beaten egg white, then into chopped nuts. Place on greased baking sheet. Press center down with finger, so there is a depression in the middle, or nest is formed. Bake in oven at 350 degrees for 8 minutes. Press center down again, and bake 10 minutes longer. When ready to serve fill center with a small dab of jelly, jam or candied fruit.

Mary Karlson

FRUKT SUPPE

1 pound prunes
 $\frac{3}{4}$ pound raisins
 $\frac{1}{2}$ pound currants
4 raw apples, sliced
1 can raspberry juice or
1 can loganberry juice
 $\frac{1}{4}$ teaspoon salt
Tapioca or 4 tablespoons minute tapioca
2 sticks whole cinnamon
Rinse prunes, raisins and currants well. Put in large kettle, add cinnamon sticks, cover with water and cook until partly tender. Add apples and cook until done. Then add drained juice of raspberries or loganberries. Add salt. Thicken slightly with minute tapioca. If whole tapioca is used, add during process of cooking as they should get transparent. Watch so nothing sticks to bottom. —Mrs. Martin Burkman

TUSENBLADSTARTA

(Thousand Leaves Torte)

- 1 cup cold butter
- 1 $\frac{2}{3}$ cups flour
- 4 tablespoons ice water

Sift flour on baking board. Cut in butter with two knives or pastry blender. Turn into bowl. Add ice water gradually and work with wooden spoon until smooth.

Cover and chill $\frac{1}{2}$ hour. Divide into 6 or 7 portions. Roll out each very thinly on waxed paper, cut out circle and prick with fork. Place circles with waxed paper underneath on baking sheets.

Brush with ice water, sprinkle with sugar and bake in hot oven 450 degrees 6 to 8 minutes, until golden brown. Keep on waxed paper until cool.

Spread layers alternately with apple sauce and Vanilla Cream Filling.

Vanilla Cream Filling:

- 2 egg yolks
- 1 $\frac{1}{2}$ tablespoons butter
- $\frac{3}{4}$ tablespoon flour
- 1 cup cream
- 1 teaspoon vanilla
- 2 tablespoons sugar

Mix all ingredients except vanilla in double boiler and cook until smooth and thick, stirring constantly. Remove from heat. Add vanilla and beat occasionally until cold. Torte may be garnished with whipped cream, candied orange peels and almonds.

Mrs. James E. Haber

SWEDISH THUMB COOKIES

- $\frac{1}{2}$ cup butter
 - 1 cup white sugar
 - 2 teaspoons brown sugar
 - 1 egg yolk, unbeaten
 - 1 $\frac{1}{2}$ cubes carbonate of ammonia
 - 1 $\frac{1}{2}$ cups sifted flour
- Cream butter and sugar until light, add egg yolk, blend well. Crush cubes of ammonia and sift with the flour. Add enough flour to make a stiff dough; the dough cracks when the thumb is pressed in. Roll in balls and push down in center with thumb. Bake in slow oven, 250 degrees for 30 minutes. Makes 30 half-inch balls.

Mary Broline

DANISH APPLE CAKE DESSERT

- 2 cups crumbs (dry bread, cake or rusks)
 - 1 tablespoon sugar
 - $\frac{1}{2}$ cup butter
 - 2 $\frac{1}{2}$ cups apple sauce
 - $\frac{1}{2}$ pint whipping cream
 - 2 tablespoons sugar
- Brown the crumbs well in a skillet with butter and 1 tablespoon sugar. Place the prepared crumbs in a serving dish in layers alternately with apple sauce. An additional layer of crushed macaroons may be added if desired. Allow to harden in the refrigerator. Serve with whipped cream. Decorate with dab of red jelly.

Mrs. Peter Hansen

GIFTS (RELISH)

- 1 quart cranberries, cooked
 - 1 $\frac{1}{2}$ cups sugar
 - 2 cups crushed cracker, bread, or graham cracker crumbs.
 - 1 $\frac{1}{2}$ cups whipped cream, sweetened.
- Place in a glass bowl, alternate layers of crumbs, cranberries and whipped cream.

Mrs. Reuben Ford

RULLTARTA (JELLY ROLL)

5 eggs
1 cup sugar
3 tablespoons water
1 cup flour
2 teaspoons baking powder
Beat eggs well. Mix in order given. Bake in 11x15 inch greased and floured baking sheet. Bake at 350 degrees for 25 minutes. When baked, lay between two cloths for few minutes. Spread with jelly. Roll carefully. Top with powdered sugar. Slice and serve.
—Mrs. Gust Gylfe

SWEDISH FRUIT SOUP

½ cup raisins
½ cup prunes
½ cup dried peaches
½ cup dried apricots
1 apple
1 stick cinnamon
2 quarts water
1 cup sugar
½ cup minute tapioca

Soak prunes, peaches and apricots. Combine ingredients and cook for about an hour, or until fruit is tender.

Mrs. Andrew Swanson

SWEDISH KRAM

3 tablespoons sugar—½ cup
2 tablespoons cornstarch
¼ teaspoon salt
3 tablespoons water
2 cups grape juice
1 tablespoon lemon juice (optional)

Combine sugar, cornstarch and water. Heat grape juice and add slowly to other ingredients. Cook until clear. Serve with cream.

Eunice M. Anderson

Mrs. Frank Haki

MY AUNT'S CREAM MUSH

(ROMME-GROT)

2 cups milk
3 cups cream
½ cup flour, scant
Little butter
Sugar

Cinnamon

Scald 1 cup milk. Set aside to cool. Bring 1 cup of milk and cream to a boil. Let boil gently for about 10 minutes, stirring constantly. Blend flour and the cooled milk into a smooth paste. Stir into the hot milk and cream mixture. Let cook slowly for 10 minutes, stirring constantly to keep it smooth. Pour at once into a bowl and dot with butter before a film forms on top. When cooled, sprinkle with sugar and cinnamon.

Mrs. Henry Hanson

SILL SALAT

(Herring Salad)

2 large salt herring
1 cup cooked veal, optional
1 cup potatoes
1 cup beets
1 cup apples
½ cup chopped onions
½ cup chopped pickles
1 cup French dressing, optional
¼ cup white vinegar

1 tablespoon sugar
1 or 2 hard boiled eggs, optional
Soak herring overnight, clean skin, bone and cube. Mix well all ingredients, and add dressing and vinegar. (1 cup mayonnaise may be substituted.) Heap on a platter and garnish with eggs, parsley and mayonnaise.

Mrs. Walter Day

Mrs. Hilda Anderson

NORWEGIAN SWEET SOUP

$\frac{1}{2}$ cup tapioca
2½ cups water
 $\frac{1}{2}$ teaspoon salt
1 tablespoon vinegar
1 cup sugar
1 stick cinnamon
1 cup currants
1 cup seedless raisins
1 cup stoned prunes
1 cup chopped apples
2 cups grape juice
Add tapioca to boiling water, stirring frequently, add rest of ingredients, except grape juice. Boil until fruit is tender, then add grape juice. Serve with rusks. May be served cold as a dessert, garnished with whipped cream.

Mrs. Edward Holden



OSTA KAKA

6 quarts milk
 $\frac{1}{2}$ cup flour
1 tablet rennet
2 cups cream
3 medium eggs
1 cup sugar
 $\frac{1}{4}$ teaspoon salt
Heat milk a little more than lukewarm. Mix $\frac{1}{2}$ cup flour with small amount of milk to form a thin paste. Add to milk and mix well.
Dissolve rennet in 2 tablespoons of cold water. Add to milk mixture. Let stand until it separates (about 10 minutes). Drain well in colander and place in large bowl. Beat eggs slightly. Add sugar and cream. Mix into drained milk mixture. Put into buttered casserole. Bake in slow oven, 250 degrees for 2 hours. Tastes much like a dessert custard, though more solid, and is richer.

Mrs. Hulda Olson

NORWEGIAN FRUIT SALAD

4 tablespoons sugar
2 tablespoons vinegar
2 eggs
 $\frac{1}{2}$ teaspoon dry mustard
1 cup whipped cream
Apples, finely chopped
Green grapes
Bananas
Marshmallows
Cook together sugar, vinegar, eggs and mustard in double boiler until thick. Cool and fold in whipped cream. Pour dressing over apples, bananas, grapes and cut-up marshmallows. (May use drained cocktail.)

Mrs. E. A. Pearson

KALVA DANS

1½ quarts raw milk
1 egg
1 tablespoon sugar
 $\frac{1}{2}$ teaspoon salt
Take milk from freshened cow's second or third milking after calf with 1 to 2 or three parts whole milk. Bake at 300 degrees 35 to 45 minutes. —Mrs. Gust Gylfe

OSTKAKA

3 gallons sweet milk
1 cake rennet
2 cups flour
4 beaten eggs
2 cups sweet cream
1 cup sugar
Dissolve rennet in tepid water. Thin flour to a paste with cold milk, mix rennet in flour mixture. Stir above into 3 gallons lukewarm milk. Let stand until curdled, drain away the whey. Stir in eggs, cream and sugar. Bake 1½ hours.

Mrs. Carl Joneson

OST KAKA

(Using Cottage Cheese)

3 cups cottage cheese
4 eggs
1 cup sugar
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon almond extract
Beat eggs well. Add sugar and cottage cheese. Fold in flour. Add almond extract. Pour into greased mold and place in pan of hot water and bake in hot oven 425-450 degrees until golden brown.

Mrs. Waldemar Peterson

OSTA KAKA

2 gallons sweet milk
pinch of salt
 $\frac{1}{4}$ rennet tablet
 $1\frac{1}{2}$ tablespoons flour
2 eggs, beaten
1 cup sugar
1 cup milk
1 cup thick cream
Mix sweet milk, salt, rennet tablet and flour and let set until clabbered. Strain off whey. Mix eggs, sugar, milk and cream with the curds. Pour into casserole. Bake in moderate oven until custard sets.

—Mrs. Frank Haki

COTTAGE CHEESE OSTKAKA

1 package small curd cottage cheese
4 or 5 eggs
1 pint Half and Half cream
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
Vanilla if preferred
Beat cottage cheese and eggs until quite fine, add sugar, salt, vanilla and Half and Half. Bake one hour, or until knife comes out clean. Bake at 350 degrees.

Mrs. Paul Melin

SWEDISH LEMON RICE

3 cups cooked rice
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
1 package lemon pie filling
 $\frac{1}{4}$ cup water
3 egg whites
Combine rice, sugar and salt in 2 quart casserole. Cook the lemon pie filling adding $\frac{1}{4}$ cup more water. Pour over rice in casserole. Do not mix. Make a meringue of the egg whites and pour over. Brown in slow oven. Serve cold.

Myrtle and Muriel Carlson

SWEDISH MEAT FRITTERS

$\frac{1}{2}$ pound salt pork, cubed
 $\frac{1}{2}$ pound hamburger, or left over roast
1 small onion, minced
 $\frac{1}{2}$ teaspoon allspice
2 cups mashed potatoes
Flour
Fry salt pork to golden brown. Add the hamburger, onion and allspice. Brown all lightly and cool. Mix mashed potatoes and enough flour to make dough easy to roll out. Form rolled out dough into circles as for pie crust. Place a portion of meat mixture on each circle and fold the dough around the meat. Place in boiling salted water. Cook for about 1 hour.

Mrs. David Davoux

BAKED RICE

$\frac{1}{2}$ to 1 cup rice
 $5\frac{1}{2}$ cups milk
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup sugar and one teaspoon
Bake $2\frac{1}{2}$ hours at 300 degrees, or simmer, stirring constantly until done. Serve with cinnamon and cream.

Mrs. John V. Carlson
Diane Hanson

SWEDISH MEAT BALLS

½ pound ground beef
½ pound sausage
½ cup fine graham cracker crumbs
1 egg
½ teaspoon each: pepper, allspice, nutmeg and ginger
½ cup cream
½ cup dry bread crumbs
1 ½ teaspoons salt
Mix all well, form into round balls, and brown slightly in a small amount of butter. Add ½ cup water and simmer, covered, about ½ hour. Bake in oven for another hour. —Mrs. D. A. Freed

BLOD POLSE

2 quarts pork or beef blood
½ teaspoon ginger, optional
½ teaspoon allspice, optional
Fresh pork, diced
1 tablespoon salt
1 egg, optional
½ of white flour
½ of dark flour
Fresh blood must be stirred constantly from the time it is taken, adding little salt from the beginning. Combine all ingredients, except the pork, stir until smooth. Pour batter into cloth bags, 4x10 inches, which have been rinsed in cold water. Add diced pork at intervals while filling bags. Fill bags ¾ full. Sew ends of bags. Put in kettle of salted water and boil 1 ½ to 2 hours or until done. Remove from bags, slice and serve with butter or fry until crispy. Pour cream over and serve. The dough can be made a little firmer and poured into a baking pan. Bake in moderate oven until done.

Mrs. Gust Gylfe
Peterson Sisters

MUSTARD SAUCE FOR LUTEFISK

2 teaspoons dry mustard
1 teaspoon sugar
½ teaspoon flour
2 teaspoons vinegar
Mix ingredients and add small amount of boiling water. Let stand few minutes. Add 2 teaspoons above mustard sauce to 3-4 cups basic white sauce according to your taste. Pour into gravy bowl and serve with fish.
Mrs. Norton Anderson

DANISH MEAT BALLS

1 pound ground beef
1 tablespoon flour
¼ teaspoon ginger
½ teaspoon mustard
½ teaspoon allspice
1 teaspoon salt
1 egg beaten
½ cup milk
Mix all together. Form small balls. Brown. Place in casserole, pour over 1 can concentrated mushroom soup. Bake at 375 degrees for about one hour.
Mrs. Frank Haki

A GOOD DANISH LIVER SPREAD

1 ½ pounds liver
¾ pound fat pork
1 onion
1 teaspoon pepper
2 tablespoons salt
1 small tablespoon thyme
1 large tablespoon flour
2 cups whole sweet milk
Grind the uncooked liver and pork and the onion. Mix together all ingredients. Fill pint or ½ pint jars ¾ full. Cold pack 3 hours. —Mrs. Hilma Andersen

SWEDISH MEAT BALLS

1/3 pound pork
1 pound beef
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon nutmeg
1 egg
3 tablespoons cornstarch
1 1/2 cups milk, or water
Grind the meat together twice, add the rest of the ingredients, and knead for about 15 minutes, adding liquid a little at a time as mixture becomes dry. Form into balls and brown in butter. Add 2 cups water, put on tight cover, simmer for about 1 1/2 hours, until tender. Thicken the broth.

Muriel and Myrtle Carlson

SWEDISH MEAT RING

1 1/2 cups onion, finely chopped
3 tablespoons butter or margarine
2 pounds ground lean beef
3/4 cup nonfat dry milk
1/2 cup dry bread crumbs
2 eggs
1 clove garlic, minced
2 teaspoons salt
1 teaspoon dry mustard
1/2 teaspoon pepper
1 teaspoon nutmeg
1 1/2 teaspoon Worcestershire sauce

Cook onion in butter until transparent. Mix the other ingredients. Blend in the onion mixture. Press firmly into a 5 cup ring mold. Bake at 350 degrees for 30 minutes or until done. Loosen edges and invert on flat surface. Then transfer to serving platter. This keeps serving platter free from fat. Center of ring may be filled with mashed potatoes or other vegetables. Serves 8.

Mrs. Delmer Swenson



OST KAKA

4 quarts fresh whole milk
3/4 cup flour
1/2 rennet tablet
1/2 cup cold water
3 eggs, beaten
3/4 cup sugar
1/2 teaspoon salt
1 1/2 cups cream
1 teaspoon vanilla
Warm milk slightly. Make thin paste of flour with part of the milk, stir into the milk. Soak rennet in water 3 minutes. Add to milk, stir well. Let stand for 1 hour. Put curds into cheesecloth and drain off whey. Combine eggs, sugar, salt, cream and vanilla with curds and mix well. Bake 1 hour at 325 degrees.

Mrs. Bert Cole



POTATIS KORV

Mal 3 liter ra skalad potatis, 2 kg cxxkott, 1 1/2 kg flask och 2 stora roloker. Arbeta massan val tillsammans med 4 msk salt och 3 msk kryddpeppor. Fyll kottmaten i val rengjorde korvskinn. Forvara det i svag salt lake. Koka den i kokande vatten med nagra kryddeppor, korn och 1 lagerblad, koka 3/4 timme.

Mrs. Carl J. Carlson, Sweden
Grind 3 quarts raw potatoes
4 pounds beef
3 pounds pork
2 large onions
4 tablespoons salt
3 teaspoons pepper
Fill casings loosely, and preserve in mild salt brine. Place in boiling water to cook in which has been placed a few whole allspice. Simmer for 45 minutes. These can be canned instead of putting in brine. —Mrs. Carl J. Carlson

SWEDISH STYLE PICKLED HERRING

4 salt herring
Sliced raw onions
Crushed allspice and whole bay leaves
1 ½ cup vinegar
½ cup water
½ cup sugar
Soak herring in cold water over night. Clean skin and bone, and cut into small pieces. Put in dish, or bowl, and alternate layers with sliced raw onions and allspice. Cook vinegar, water and sugar, and when cool, pour over herring, and add bay leaves and 2 or 3 slices of lemon on top. Let stand over night before eating.

Mrs. Norton Anderson
Peterson Sisters



SWEDISH MEAT BALLS SUPER

1 ½ pounds ground beef, twice ground
½ pound ground pork
2 cups milk or cream
2 eggs
½ cup white bread crumbs
1 teaspoon pepper
1 tablespoon salt
1 chopped onion
1 teaspoon Accent[†]
Brown the onion until golden brown. Let the bread crumbs soak in the milk and eggs, and then mix them thoroughly. Use beater if necessary. Add to other ingredients, and work and work and mix the meat until light. Form into small balls, brown in butter. Make a gravy from fryings in the pan with flour. Heavy cream, or a can of mushroom soup may be added just before serving.

Catherine H. Kelley
Mrs. Eric Lind

ARTHUR'S BIF

1 pound round steak
Salt and pepper
½ cup flour, to thicken gravy
Onions, minced, about ½ cup
1 tablespoon oil or butter
Cut beef into serving pieces, flatten as much as possible by beating with a tenderizing mallet or side of a saucer, adding salt and pepper at the same time. Brown in hot butter fry 10 minutes or less. Avoid overcooking. Remove meat and keep warm. Add onions to the hot butter, saute; add flour and then water to which a bouillon cube has been added, to make gravy. Serve with broccoli or brussels sprouts, and mashed potatoes. —Arthur R. Anderson

SWEDISH BOLOGNA

6 pounds ground beef
4 ½ pounds ground pork
5 pounds potatoes
2 teaspoons ground allspice
Salt to taste
¼ cup chopped onion
Cook potatoes enough until peeling slips off, then grind coarse. Mix thoroughly, and fill casings about ½ full. Takes 1 ½ pounds casings. Cook slowly until done.
Mrs. Emma Zetterlund

LUTFISK

Soak fish in cold water at least one hour. Cut fish into sections, place in kettle of cold water, add plenty salt, gradually bring to a boil, remove from heat. Let stand a few minutes. Do not boil lutfisk too long, or it will fall to pieces. It can be boiled in a cloth bag to help hold its shape. Drain and serve with drawn butter or milk gravy in a separate dish.
Mrs. Mauritz Granberg
Mrs. Edward Holden

DANISH LIVER PASTE

- 1 pound pork liver
- 1/3 pound pork fat
- 2 eggs
- 1 onion
- 2 tablespoons flour
- 3 tablespoons butter
- ¾ teaspoon pepper
- 1 tablespoon salt
- ½ teaspoon allspice
- ¼ teaspoon cloves
- 1 cup milk

Put liver, fat and onion through meat grinder about 3 times or more. Melt butter; add flour, then milk and cook until thick. Add this cream sauce to liver. Add eggs and spices and beat well. Bake in loaf pan set in pan of shallow water and bake 1½ hour at 350 degrees. Cool. Serve as sandwich spread.

Mrs. Peter Hansen

SWEDISH MEAT BALLS

- 2 pounds ground beef
- ¾ pound ground pork
- 1 slice bread soaked in as much milk as it will absorb
- 1 potato, cooked
- 1 small onion
- 1 small apple
- 2 eggs
- 2½ teaspoons salt
- ½ teaspoon pepper

Combine bread, milk, meat, the ground potato, onion and apple, eggs. Mix very well, make into small balls, size of half dollar, roll in flour, and brown. Simmer slowly in gravy 1 hour. Do not rush.

Gravy: Do not thicken:

- 1 can mushroom soup
- 2 cans water

Mrs. Severt Sommervold

NORWEGIAN BOLOGNA

- 10 pounds beef
- 2 pounds pork
- 2 big onions
- 12 large raw potatoes grated or more
- Salt, pepper, ground ginger or allspice to taste

Grind the meat and onions very fine, mix well and fill casings loosely. After 12 hours or more, parboil, drain and roast in oven or can. Do not add water to can.

Mrs. Alfred C. Peterson

Mrs. Gertrude Carlson

KALLOPS

- 2 pounds chuck or round steak
- 3 tablespoons butter
- 3 tablespoons flour
- 1 onion
- 2 bay leaves
- 8-10 whole peppercorns
- 2 cups or more water
- 1 bouillon cube

Cut meat across the fibers in 1 inch cubes, pound and dredge in flour seasoned with salt and pepper. Brown on all sides in the butter, together with the minced onion. Add bay leaves, peppercorns, bouillon cube and water. Let simmer about an hour. 2 or 3 carrots, a large potato sliced, may be added 20 minutes before serving.

—Eunice M. Anderson

KORV KAKA

- 1 pound fine barley
- 2 quarts water
- Salt
- ½ pound beef liver
- 1 cup raisins

Cook barley in salted water ½ to 1 hour. Cook liver and grind and mix with barley. Add raisins and bake 2 hours in moderate oven. Serve with lingon.

Mrs. John Schoening

MEAT BALLS

- 1 pound hamburger
- 1 cup bread crumbs
- $\frac{1}{2}$ cup milk
- 1 onion, chopped
- 1 apple, grated
- 1 egg



Salt and pepper

Mix all ingredients well, form into balls, roll in flour and brown. Cover with 1 can cream of mushroom soup, $\frac{1}{2}$ cup water and bake 325 degrees for 1 hour.

Mrs. Art Magnuson

SWEDISH KORV

- $\frac{1}{4}$ pound round steak ground
- $\frac{1}{4}$ pound pork ground
- 6 raw red potatoes (2 $\frac{1}{2}$ cups)
- Small piece of onion
- Salt and pepper to taste
- Add enough water to make soft.
- Put casing under water, and rinse real well, fill with mixture, leaving ends loose to prevent breaking. Prick here and there so will not break. Put sausage in boiling water and simmer $\frac{1}{2}$ hour. Fill loosely.

Mrs. John Schoening

LIVER PASTEJ-LOAF

- 2 pounds liver, cooked and ground
- 1 pound pork, ground
- 1 cup rice, cooked
- $\frac{1}{2}$ pound beef, ground
- 2 medium onions, ground
- 1 apple, ground
- $\frac{1}{4}$ cup raisins ground
- $\frac{3}{4}$ cup cream
- 2 eggs
- 1 teaspoon sugar
- 1 cup potato flour or cornstarch
- Salt and ground allspice to taste
- Mix together very well and put in two bread pans. Put in roaster with water, covered, and steam for 2 hours until done.

Mrs. Albert Sandberg

POTATIS KORV

- 2 $\frac{1}{4}$ pounds round steak, ground
- 2 $\frac{1}{4}$ pounds pork shoulder ground
- 2 $\frac{1}{4}$ pounds side pork, ground
- 3 $\frac{1}{2}$ cups cooked mashed potatoes
- 1 $\frac{1}{2}$ quarts cooked and cooled milk
- 2 tablespoons salt
- 2 teaspoons white pepper
- $\frac{1}{2}$ teaspoon allspice
- 1 teaspoon ginger
- Casings

Work all ingredients with hands for 1 hour, fill casing partly full. These can be frozen or canned. Put frozen korv in kettle of cold water, bring to boil slowly. Cook gently for 30 minutes. Cook vegetables in liquid for delicious vegetable soup. —Rev. Paul Melin

ROLLEPOLSE

Use flank of beef for outside of the roll, fresh pork and beef for inner layer. The flank is split in halves, so it won't be too thick. Fresh pork is laid on flank in strips. Pork helps keep it from being so dry. Lay in also strips of beef, season with salt, pepper, allspice and minced onion if desired. Roll into rolls about 7 inches long, 2 to 4 inches in diameter, according to the size of the flank. Sew and tie around the roll, or put in a tight cloth sack, so they will keep their shape. Make a boiled brine, strong enough to float an egg. Cool, place rolls in it, leave in jar one week, in a cool place. Prick well with fork, before boiling; boil until well done, about 2 hours, then take out, lay on board, put a heavy weight over them. When cool they are ready to slice, or can be frozen and used when wanted.

Mrs. Edward Holden

Mrs. Ole Hodne

RULLE PULSE SPICED MEAT ROLL

Veal flank

Lean pork

Salt, pepper, allspice

Cut flank in as large pieces as possible. Sprinkle with salt and pepper. Lay strips of lean pork (thin slices of pork roast). Season with allspice. Roll tightly and wind cord around the pulse several times to keep it from bursting open when cooking. Put in kettle of hot water to which a little salt has been added. Using hot water retains more of the meat flavor. Boil until tender. Remove roll and put on platter to cool. Then slice for table use. The broth may be used for soup. One may put the roll in freezer and cook only as needed. When serving the slices may be garnished with fresh greens.

Mrs. Martin Burkman

ROLLEPOLSE

Cut flank steak into pieces 9 inches long and 7 inches wide. On each piece place smaller pieces of veal and pork. Season with salt, pepper, ginger and minced onion. Shape into rolls, sew each roll firmly with cord, so it will keep its shape. Make a solution of $\frac{1}{2}$ pound salt and $\frac{1}{4}$ cup sugar, boiled in 2 quarts of water. When cool pour over rolls. Store in a cool place and rolls will keep about a month.

When rolls are to be served, take out of the solution and boil until tender; prick during cooking. When done, remove from kettle, and put into a press for several hours. Slice thinly, and serve with bread and butter. May be served hot if preferred.

Mrs. Clement Newman

KALDORMAR

1 medium cabbage

1/3 pound ground pork

2/3 pound ground beef

1 onion, chopped

1 teaspoon salt

Pinch of pepper

$\frac{1}{2}$ cup raw rice

$\frac{1}{2}$ cup water

1 can tomatoes or tomato soup, optional

Take leaves off cabbage as whole as possible, steam in boiling water until limp. Mix rest of ingredients well, wrap 1 big tablespoonful in each leaf, fold over and squeeze to form a ball. Cover with tomatoes, simmer 2 to 2 $\frac{1}{2}$ hours.

—Dorothea Bergstrom

Eunice M. Anderson

JAGAR SCHNITZEL

3 pounds steak cuts of venison, tenderloin beef or veal

$\frac{1}{2}$ pound mushrooms

2 or 3 tablespoons butter

1 tablespoon meat extract

2 tablespoons brandy (optional)

$\frac{1}{2}$ to 1 cup water

Salt and pepper

1 cup heavy cream added to pan juice and simmered $\frac{1}{2}$ hour before serving, especially if veal is used. Cut the meat in individual pieces. Season and pan-broil very quickly in hot butter. Remove and keep hot. Add mushrooms and saute, then rest of ingredients. If cream is used return meat to mixture and simmer $\frac{1}{2}$ hour. Arrange whole mushrooms on top of each steak, and the chopped mushrooms around. Pour pan juice over and serve with boiled potatoes and your favorite vegetable. In some nice Swedish restaurants this dish is generally served under glass.

Eunice M. Anderson

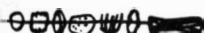
KALV SYLTA

Shank of veal with 1 pound of meat

Salt, bay leaves, allspice

Cover shank of veal with water and small handful of salt, a few bay leaves, and some allspice. Boil until meat is tender and falls free from bone. Remove from bone and put through food grinder. Strain the broth. Put meat and broth into a mold. Salt and pepper to taste. When coole, put in refrigerator until solid.

Mrs. John Schoening



SYLTA Head Cheese

Pig's head

Salt, pepper, allspice

2 pounds or more boiled beef

After butchering place head in cold water to draw out blood. Clean head thoroughly. Place in hot water with 2 teaspoons salt. Boil until meat is tender. Leave in liquid until cool. Then remove the meat from the bones. Put meat through food chopper using the coarse knife. Also grind the boiled beef. Season with salt, pepper and allspice to taste. Toss ingredients to mix well. Place on center of a large cloth which has been rinsed in cold water so that meat will not adhere as readily. Pick up corners of cloth and bring to center, tie with cord after shaping meat into a round form. Place this in kettle where the above broth has again been heated. Heat through. Place on a flat round pan with edge to take care of excess fat. Place heavy weight on top and set in a cool place over night. Cut into slices for serving. Will keep several weeks if kept real cold. It may also be kept in a deep freeze.

Peterson Sisters

DANISH STUFFED CABBAGE

1 large cabbage

1 pound ground meat

3 tablespoons flour

2 eggs

1 cup milk

1 grated onion

Salt and pepper to taste

Cut the top off the cabbage head and remove inside portion. Mix meat with all remaining ingredients. Fill cabbage head with meat mixture. Replace top of cabbage head and tie with string tightly. Simmer in water, adding $\frac{1}{2}$ teaspoon salt, for 2 hours.

Mrs. Peter Hansen



SYLTA

3 pounds pork shoulder

3 pounds veal shoulder

Salt, pepper, allspice, ground cloves

Cook meat until real tender, pick into small pieces. Place a piece of cloth on a large pie tin. Put in one layer of meat and sprinkle with a mixture of the spices. (Very little of each). Continue with another layer of meat and spices until all meat has been used. Tie up cloth so no meat will come out and put a heavy press on over night so it will be pressed hard enough to cut in slices.

Solution to pour over:

Add a few bay leaves to a pan of boiling salted water. Let stand over night. Then strain through a fine cloth and pour over pressed sylta. Let stand in solution for a day. After 5 days (if there is any left) change solution.

Mrs. John Schoening

SWEDISH WIENER SCHNITZEL

6 boneless veal cutlets ($\frac{1}{2}$ inch thick)

1 egg

1 tablespoon flour

$\frac{1}{2}$ cup bread crumbs

Salt, pepper

2 tablespoons butter

Pound the meat to less than $\frac{1}{4}$ inch in thickness by gentle, firm action. Dust over with flour, and pound that in too, on both sides. Beat the egg just a little, dip the cutlets in this, then in seasoned bread crumbs, and leave a few minutes before frying them in the hot butter. Brown the cutlets quickly and then reduce the heat to cook them through, well done. Arrange a slice of lemon on each cutlet, and garnish with finely chopped parsley.

Mrs. Catherine Kelley

SWEDISH KROPKAKOR

4 cups cold mashed potatoes

1 cup flour, or enough so that it can be rolled out like cookie dough

Salt and pepper

$\frac{1}{2}$ pound bacon, lean pork or ham and minced onion sauted

1 egg

Mix the potatoes, egg, flour until it can easily be rolled about an inch thick. Cut rounds with a cookie cutter, put meat and onion mixture in the middle, roll up to balls and cook in salted water to which a bouillon cube has been added, or use ham bone or scraps in the water. Bring the water to boiling point and immerse balls. They will drop to the bottom at once and will not rise to the surface until they are done. Cook for about 45 minutes, serve with melted butter or white sauce.

—Eunice Anderson

SJOMANS BIFF (Sailor's Stew)

2 $\frac{1}{2}$ to 3 pounds stew meat

3 tablespoons butter

1 or 2 onions

10 or 12 potatoes

1 $\frac{1}{2}$ to 2 cups water

Salt and pepper

Cut the meat in fairly even slices about $\frac{1}{2}$ inch thick. Peel and mince onion, slice potatoes. Brown onion in hot butter. Pound the meat thoroughly and brown in same fat. Place alternate layers of potatoes, meat and onion in kettle and let the bottom and top layers be potatoes. Season rather well. Whisk out the frying pan with water and pour over the dish. It does not have to cover, but enough to keep the mixture thoroughly moist, and leave a little for sauce besides. Cover tightly and let simmer 2 or 3 hours. (The sailors add a little wine or beer!)

Eunice M. Anderson

SWEDISH CARROT RING

1 cup bread crumbs

$\frac{1}{2}$ cup melted shortening

1 teaspoon salt

$\frac{1}{2}$ teaspoon sugar

1 $\frac{1}{2}$ cups milk

4 eggs beaten

$\frac{1}{8}$ teaspoon almond flavoring

3 cups boiled and ground carrots
Mix first 5 ingredients, let stand a few minutes, add carrots and eggs. Bake in a ring mold in water at 325 degrees until a knife comes out clean, about 45 minutes. Turn on a plate, fill center with cooked frozen peas.

Mrs. Catherine Kelley

SWEDISH KROP KAKOR

12 medium raw potatoes
6 medium cooked potatoes
1 teaspoon salt
1 cup flour (a little more if needed)
1 egg
 $\frac{3}{4}$ pound salt pork
1 good sized onion
2 dozen whole allspice
Grate the raw potatoes and strain, add the cooked potatoes, mashed. Add flour, salt and egg. In the filling, cut the salt pork in small cubes and brown a little, also the onion, cut fine, then add the mashed allspice. Form into balls in your hands, put filling inside the first mixture. Place the balls in boiling salted water and cook slowly one hour.

Mrs. John Schoening

POTET KLUB OR KOMLE (Potato Dumplings)

4 cups raw potatoes, grated
1 teaspoon baking powder
1 teaspoon salt
2 cups flour
Mix ingredients. Roll into dumplings and drop into boiling broth. Boil 1 hour. Remove from broth as soon as done. May use spare ribs or other meat for the broth. If desired, a piece of diced pork may be placed in the center of each potato dumpling.

Mrs. Verne R. Dickey

SWEDISH BROWN BEANS

3 cups Swedish brown beans
2 quarts water
1 cup syrup (more if desired)
2 to 4 tablespoons vinegar
2 teaspoons salt
Soak beans overnight, cook until soft at low heat, add the remaining ingredients to taste.

Mrs. John Schoening

BRUNA BONER

1 pound brown beans
2 sticks whole cinnamon
Brown sugar
Salt
3 tablespoons cornstarch
2 to 4 tablespoons vinegar or more
Cover beans with cold water and let soak over night. Wash and rinse and place in kettle covering well with water. Add cinnamon and let cook about $1\frac{1}{2}$ to 2 hours. When done add sugar and salt to taste. Thicken with cornstarch diluted with water. Add vinegar as desired. Ready to serve.

Peterson Sisters

SWEDISH BROWN BEANS

1 pound Swedish brown beans
 $3\frac{1}{2}$ pints water
1 teaspoon salt
1 tablespoon butter
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup vinegar
4 tablespoons flour
2 tablespoons butter
Salt to taste
Soak beans over night in the water. Add salt and 1 tablespoon butter and cook until tender. Pour off liquid and thicken it with the flour, adding vinegar, sugar, butter, salt to taste. Pour over the beans, reheat and serve.

Mrs. R. C. Holm

SWEDISH PANCAKES

1 cup milk
2 eggs
 $\frac{1}{2}$ cup flour
1 level teaspoon baking powder
2 tablespoons melted butter
1 teaspoon sugar
 $\frac{1}{2}$ teaspoon salt
Mix together and bake on hot grill.

—Mrs. Lottie Tunell



POTATIS PLATTER

- 1/2 cups raw potatoes, grated
- 2 eggs, beaten
- 1/2 cup flour

Salt

Mix the potatoes, eggs, flour and salt to taste. Beat well. Drop by spoonfuls onto well greased hot griddle.

—Peterson Sisters

KIDNEY BEANS SWEDISH STYLE

- 2 No. 2 cans kidney beans
- 3/4 cup brown sugar, or to taste
- 3 tablespoons finely cut bacon
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 3 tablespoons vinegar

Salt and pepper to taste

- 1 tablespoon corn starch or flour (optional)

If dried beans are used, soak over night and cook until tender. Mrs. Lind's mother-in-law brought this recipe from Sweden.

Mrs. Eric N. Lind

SWEDISH PANCAKES

- 3 eggs
- 1 1/4 cups milk
- 3/4 cup flour
- 1 tablespoon sugar, optional
- 2 tablespoons melted butter, optional
- 1/2 teaspoon salt

Beat eggs, stir in milk, add flour, sugar and salt. Mix until smooth. One tablespoon batter on hot griddle makes a 3 inch cake. Serve with melted butter and sugar or berries.

Mrs. Emil Anderson
Mrs. Clarence Carlson
Mrs. Robert Lind

POTATO PANCAKES

- 2 large potatoes, grated
 - 1 tablespoon minced onion
 - 1 tablespoon minced parsley
 - 2 eggs, beaten
 - 1/8 teaspoon baking powder
 - Dash pepper
 - 1 1/2 teaspoons salt
- Flour to make a soft batter, and fry.
- Mrs. A. T. Nelson

AGGRORA

- 2 cups milk
- 2 tablespoons flour
- 1/4 teaspoon salt
- 1/2 teaspoon sugar

3 eggs

Cook in double boiler. Stir constantly. Add a little drippings from salt pork or sausage. Serve hot.

—Mrs. Gust Gylfe

OLANSK AGG-A-RORA

Grease from bacon or side pork

- 2 1/2 cups milk

- 3 or 4 eggs

- 2 tablespoons flour

Add to the grease in frying pan, 2 cups milk, bring to a boil and slowly add beaten eggs which have been mixed with the flour and 1/2 cup milk and seasoning. Serve over toast with bacon or side pork.

—Rev. Paul Melin

UNGSPANKAKA Oven Pancakes

- 4 eggs
- 2 cups milk
- 2 tablespoons butter
- 1 1/4 cups flour
- 2 teaspoons sugar
- 1 teaspoon salt, or less

Beat eggs, add milk, soft butter, sugar, salt and flour. Pour into baking pan. Bake 15 to 20 minutes in hot oven.

Mrs. Amy Soderman

SWEDISH ROTMOS

1 medium rutabaga
5 or 6 medium potatoes
Salt and pepper
Water or broth of pork
Peel and dice rutabaga, cook in broth or water about 20 minutes before adding potatoes. Cook until tender, pour off water and mash until light and fluffy. Excellent with pork chops, sausage.
Eunice M. Anderson

SWEDISH TORTE WITH VANILLA CREAM FILLING

4 eggs
 $\frac{3}{4}$ cup sugar
1 teaspoon baking powder
 $\frac{1}{3}$ cup flour
 $\frac{1}{3}$ cup potato flour

Filling

2 egg yolks
 $1\frac{1}{2}$ teaspoons butter
 $\frac{3}{4}$ teaspoon potato flour
1 cup cream
1 teaspoon vanilla
2 tablespoons sugar

Icing

1 cup powdered sugar
 $1\frac{1}{2}$ tablespoons water
 $\frac{1}{2}$ tablespoon lemon juice

Sift flour with potato flour and baking powder. Beat egg whites until stiff. Add sugar, egg yolks and flour. Pour into well buttered and bread-crumbed deep round cake pan or iron frying pan and bake at 350 degrees for 30 minutes.

Filling: Mix all ingredients except vanilla in double boiler, and cook until smooth and thick, stirring constantly. Remove from heat, beat occasionally and add vanilla.

Mix all icing ingredients and stir until smooth. When cold cut cake into 2-3 layers. Spread with filling and cover top with icing. Decorate with jam.

Eunice M. Anderson

SUGGESTIONS FOR SCANNDINNAVIAN SMORGOSBORD

Assorted Cold Meats
Meat Balls, small
Boiled, Sliced Ham
Tongue
Head Cheese
Potato Sausage
Herring, Sardines and Anchovies
Shrimp, or Shrimp Salad
Herring Salad
Assorted Cheeses, Cottage Cheese
Deviled Eggs
Pickled Beets, Fresh Cucumbers, Olives
Radishes, Curled Carrots and Celery, Stuffed Celery
Molded Gelatine Salads
Potato Salads
Tossed Green Salads
Cabbage Slaw
Escalloped Potatoes
Brown Beans
Rice Pudding
Fruit Soup
Assorted Cookies
Lingonberries
Assorted Breads, rye, white, Rye Crisp, rusks
Coffee

SWEDISH PANCAKES (PLATTER)

2 eggs
4 cups milk
4 tablespoons melted butter
 $\frac{1}{2}$ teaspoon salt
1 tablespoon sugar
 $2\frac{1}{2}$ cups flour
Beat eggs, add milk and sifted dry ingredients. Beat until smooth, add melted butter. Let stand one hour, then beat and brown in a hot skillet. Spread about 2 tablespoons batter and this will make one large thin pancake. Serve with jam or syrup.

Mrs. Ard Wilbert

POTATIS KORV

(Potato Sausage)

- 2½ pounds pork, ground
- 1½ pounds beef, ground
- 6 raw potatoes
- 1 cup milk, scalded or
- 1 cup beef broth
- 1 medium onion
- 1 teaspoon pepper
- 2 tablespoons salt
- ¾ teaspoon allspice
- 1 pound casings

Grind potatoes and onion, and mix with the meat. Add spices, milk and mix thoroughly. Cut casings in 24 inch lengths. Tie one end and fill, allowing room for expansion, or the casings will break. Tie the other end, prick in several places and boil slowly 45 butter in a skillet, adding to the flavor.

Mrs. Ard Wilbert

SWEDISH KROPP KAKOR

(Dumplings)

- 4 cooked potatoes
- 4 raw potatoes
- 2 cups flour
- Salt

Filling

- ½ pound lean salt pork
 - 1 small onion (minced)
 - Allspice, salt and pepper
 - 1 teaspoon sugar
- Grate potatoes, mix well with flour, cooked potatoes and salt. Dice meat fine, brown onions and meat together, add seasonings to taste. Make a patty of a piece of dough, depress the center, fill some of the meat and close patty, making a ball. Cook for 1 hour in boiling salted water to which meat stock may be added, or a few spareribs cooked with the dumplings add to the flavor. Keep kettle covered while boiling.

Mrs. Ard Wilbert

ARTSOPPA

- 2 cups peas
 - 5 slices salt pork or may use spareribs
 - Salt and onion to taste, optional 8 kernels allspice
- Soak peas over night. Cook the peas, adding enough water to cover. Cut pork into small pieces and put it in with the peas. Or add spareribs. Cook about 4 hours, adding other ingredients to taste. A small piece of dry ginger may be added with spare-ribs for flavor.

Peterson Sisters

SWEDISH SOKER KAKA

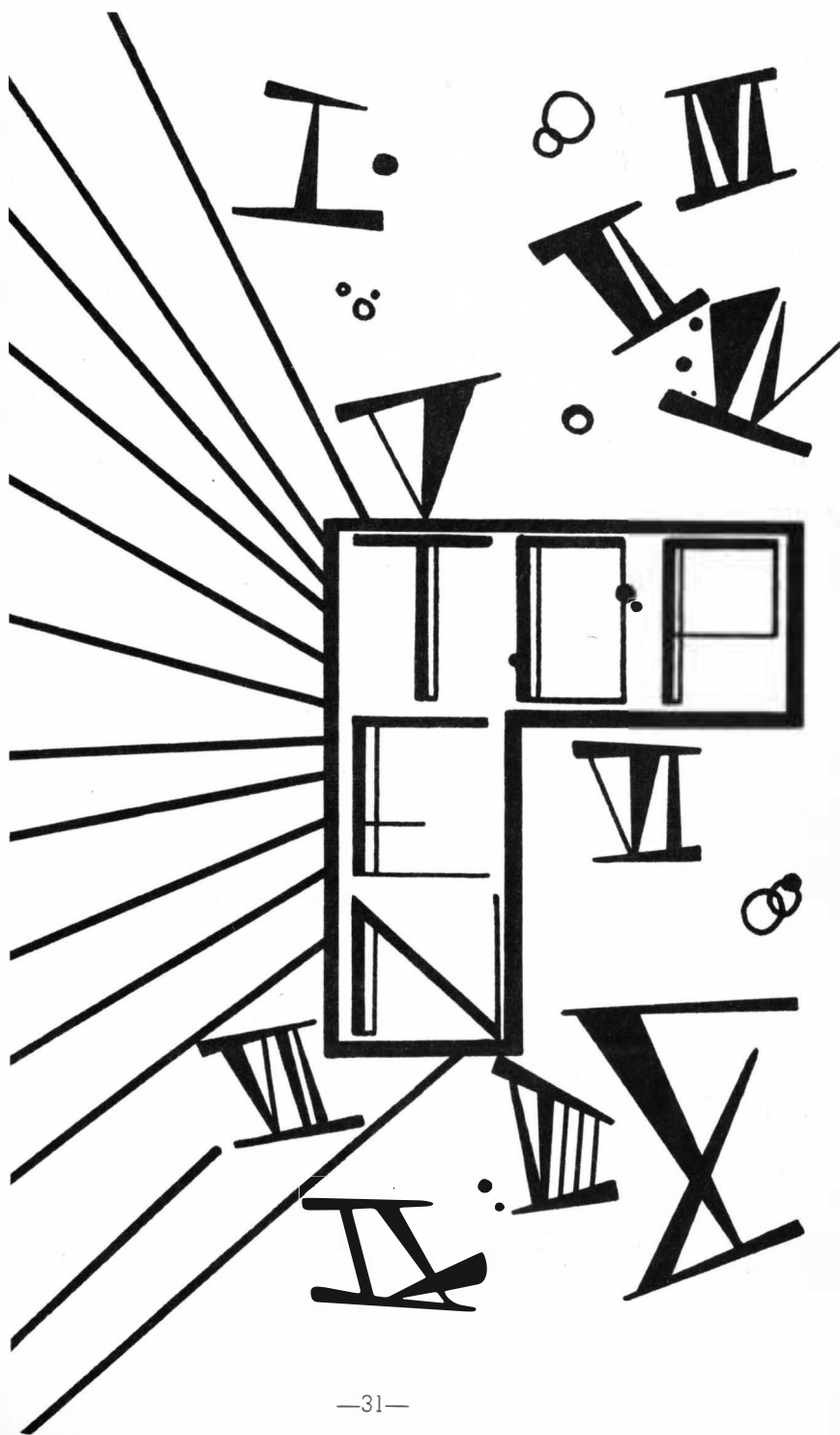
- 5 eggs, separated
 - 1 cup sugar
 - 1 cup flour
 - 1 teaspoon baking powder
 - ¼ teaspoon salt
 - 2 tablespoons water
 - 1 teaspoon vanilla
- Beat yolks till lemon colored, add sugar, water, and vanilla, fold in sifted flour, to which baking powder and salt has been added, and bake at 350 degrees about 20-25 minutes in layer cake pans. Put jam and whipped cream between the layers, and frost with whipped cream, or frosting may be used.

Mrs. G. H. Hagen

RISGRYN VALLING

- 1 to 2 cups rice or ¼ cup tapioca
 - 1 quart milk
 - 2 sticks cinnamon
 - Salt and sugar to taste
- Wash rice well. Scald milk, add rice and salt. As it thickens, add more hot milk to the consistency of soup. Stir to keep from burning. Add sugar. May serve in soup bowls with mixed cinnamon and sugar sprinkled over the top.

Mrs. Alf Jacobson



ADDITIONAL RECIPES



PARTY FRUIT SALAD

- 1 package lemon jello
- 2 cups boiling water
- 8 cut marshmallows (or 16 small)
- Combine above and cool.
- 1 No. 2 can crushed pineapple (drained)
- 2 large bananas, diced (large pieces)

Combine with jello mixture and chill in pyrex or porcelain pan (8x10x2 or equivalent)

- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ tablespoons flour
- 1 beaten egg

Pineapple juice

Cook above and cool.

1 cup heavy cream whipped.

Fold into custard mixture. Spread over top of set jello and fruit mixture. Sprinkle yellow grated cheese over top. Serve with lettuce or as dessert. Serves 10.

June (Mrs. Joe) Foss

OLIVE, NUT & CHERRY SALAD

- 1 package lemon gelatin
- 1 can pitted Bing cherries
- Juice of 1 lemon, plus
- Juice from cherries, plus
- Water to make 2 cups
- 1 bottle stuffed olives
- $\frac{1}{2}$ cup blanched and shredded almonds

Dissolve lemon gelatin in the liquid. When mixture begins to congeal, add cherries, olives and almonds. Pour into an oiled ring mold. Chill, and invert on a platter; surround with halved peaches filled with strawberries and serve with fruit mayonnaise.

Mrs. Harold E. Stassen

MRS. EISENHOWER'S PUMPKIN CHIFFON PIE

- 3 beaten egg yolks
- $\frac{3}{4}$ cup brown sugar
- $1\frac{1}{2}$ cups cooked pumpkin
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- 1 envelope Knox gelatin
- $\frac{1}{4}$ cup cold water
- 3 stiffly beaten egg whites
- $\frac{3}{4}$ cup cold water
- 3 stiffly beaten egg whites
- $\frac{1}{4}$ cup granulated sugar

Combine egg yolks, brown sugar, pumpkin, milk, salt and spice and cook in double boiler until thick, stirring constantly. Soak gelatin in cold water, stir into hot mixture. Chill until partly set. Beat egg whites, add granulated sugar, and beat stiff. Fold into gelatin mixture. Pour into pie shell and chill until set. Garnish with whipped cream. Makes one big pie or 8 individual pies.

Mrs. Dwight D. Eisenhower
The White House
Washington, D. C.



MRS. CASE'S POUND CAKE

- $\frac{3}{4}$ pound butter or margarine
 - 1 pound powdered sugar
 - 6 large or 7 small eggs, unbeaten
 - $3\frac{1}{2}$ cups cake flour
 - 1 teaspoon vanilla
 - 1 teaspoon almond
- Cream butter and sugar. Add alternately egg and flour. Add flavorings. Bake in a greased and floured large tube pan for 50 to 60 minutes in a 375 degree oven.

Myrtle G. Case
(Mrs. Francis Case)

PATRICIA NIXON'S CORN SOUFFLE

1 tablespoon butter
1 tablespoon flour
½ cup milk
½ teaspoon salt
⅙ teaspoon paprika
½ teaspoon tabasco
2 cups frozen corn
2 eggs

Make a white sauce using the butter, flour, milk and seasoning. Add corn to the mixture. Cool slightly, then add the well beaten egg yolks and fold in the stiffly beaten egg whites. Turn into a greased casserole and set in a pan of hot water. Bake at 375 degrees about 40 minutes.

Patricia Nixon
4308 Forest Lane N. West
Washington, D. C.

MRS. HERSETH'S ANGEL CRISPS

1 cup shortening (I use ½ butter)
½ cup granulated sugar
½ cup brown sugar
1 egg and 1 teaspoon vanilla
Cream the above until light and fluffy, then add the sifted dry ingredients:
2 cups sifted all purpose flour
½ teaspoon salt
1 teaspoon soda
1 teaspoon cream of tartar
Shape into round balls, size of a marble. Dip into water, then sugar for top half. Place on ungreased cookie sheet. Press down centers with finger. Bake at 400 degrees for 6 minutes. Makes 4 dozen. We very much like these for teas and coffees.

Mrs. Ralph Herseth
Governor's Mansion
Pierre, S. D.

MRS. MUNDT'S DOUGHNUTS

½ cup sugar
2 eggs
¼ teaspoon salt
½ cup sweet cream
2 cups flour
2 teaspoons baking powder
Grated rind of orange and ½ cup orange juice
When adding cream, add juice at the same time. Do not stir too much. If cream sours, add soda the size of a pea to cream. Fry in vegetable compound and use teaspoon to drop in dough. Drain on paper towel and roll balls in powdered sugar when cool.

Mrs. Karl Mundt
Madison, S. D.

CHOCOLATE CHIP PIE

Crust:

1 ½ cups graham cracker crumbs
¼ cup brown sugar
1/3 cup melted butter
1 tablespoon cream
Mix all ingredients together and press into a 9 inch pie plate. Bake 10-15 minutes at 350 degrees. Let cool at least ½ hour before adding filling.

Filling:

Melt in double boiler:
30 marshmallows
½ cup milk
Let cool 10-15 minutes

Add:

1 cup cream, whipped stiff
1 square bitter chocolate which has been shaved. Pour into cooled crust. Sprinkle shaved chocolate on top.

Mrs. Orville Freeman
Governor's Mansion
St. Paul, Minnesota

BEEF STROGONOFF

- 3 tablespoons flour
- 1 ½ teaspoons salt
- ¼ teaspoon pepper
- 1 pound sirloin, or tenderloin rib steak, ¼ inch thick
- 1 clove garlic
- ¼ cup margarine or butter
- ½ cup minced onions
- ¼ cup water
- 1 can condensed cream of chicken soup
- 1 pound sliced mushrooms
- 1 cup sour cream

Combine flour, salt and pepper. Trim fat from meat and rub both sides of meat with garlic. Pound flour mixture into the meat. Cut into strips. Melt ¼ cup margarine or butter in a deep dutch oven or skillet, brown meat strips, add onions, saute until golden, add water, stir to dissolve particles in the bottom of pan. Add soup and mushrooms. Cook over low heat for about 1 ½ hours. Just before serving, add the sour cream, heat slowly, do not boil. Serve sprinkled with parsley, chives, dill; serve with rice, noodles or potatoes.

George McGovern

BING CHERRY MOLD SALAD

- 1 large can Bing cherries
 - 2 packages cream cheese
 - 1 package cherry gelatin
 - 1 package lime gelatin
- Measure juice from cherries and add water to make 2 cups. Heat and dissolve cherry gelatin in this; when partly set add cherries. Make lime gelatin with water; when partly set, beat in the cream cheese. Put lime in bottom of mold; let set, then put cherry mixture on top. Serve with mayonnaise. —Mrs. Harry S. Truman

MRS. GUBBRUD'S

GELATIN-COOKIE DESSERT

- 1 tablespoon gelatin in
- ¼ cup cold water
- 1 cup milk
- 3 eggs
- ½ cup sugar
- Pinch of salt
- 1 cup whipped cream
- ½ teaspoon vanilla
- 1 package Oreo chocolate cookies

Cook in double boiler the milk, egg yolks, sugar and salt until it coats the spoon, add gelatin and cool. Fold in the beaten egg whites, the whipped cream and vanilla. Line a pan with ½ the crushed cookies, pour in the filling and cover with the remaining crumbs. Chill several hours or over night.

Mrs. Archie Gubbrud
Governor's Mansion
Pierre, S. D.

CHOCOLATE MERINGUE

COOKIES

- 1 package (6 oz.) chocolate chips, melted
- 2 egg whites, beaten
- ¼ teaspoon salt
- ½ cup sugar
- ½ teaspoon vanilla
- ½ teaspoon vinegar
- ¼ cup cocoanut
- ¼ cup nuts

Make a meringue of the egg whites, salt, sugar, add vanilla and vinegar. Fold in cocoanut, nuts and melted chocolate. Bake at 350 degrees for 10 minutes. Remove from pan, immediately. (These are excellent, taste like candy.)

Mrs. Essie Wiedemann,
Secretary of State
Pierre, S. D.

COCOANUT BAR

Part 1:

- ½ cup butter
- ½ cup brown sugar
- 1 cup cake flour

Part 2:

- 2 eggs
- 1 teaspoon vanilla
- 1 cup brown sugar
- 2 tablespoons sifted cake flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup shredded cocoanut
- 1 cup chopped nuts

Part 1: Cream butter and sugar; work in flour. Spread in a thin layer in 9x9 pan. Bake 10 minutes at 350 degrees.

Part 2: Beat eggs until light, add vanilla and sugar. Add remainder of ingredients and mix well. Spread over partly cooled mixture, and bake about 25 minutes at 350 degrees, or until browned. Cool and cut into bars.

Mrs. Archie Gubbrud
Governor's Mansion
Pierre, S. D.

LUNCHEON CASSEROLE

- 1 medium size package noodles, cooked and drained
- 1 (7 oz.) can tuna
- 1 small can mushrooms
- 1 (15 oz.) can asparagus
- 1 chopped green pepper
- 1 cup Velveeta cheese (cut up)
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk

Place noodles, mushrooms, asparagus, pepper, cheese in layers, cover with white sauce made of last three ingredients. Bake at 350 degrees for 45 minutes.

Essie Wiedemann
Secretary of State
Pierre, S. D.

MERINGUE TORTE (Serves 8)

6 egg whites, pinch of salt. Beat well, but not until dry.

1 ¾ cups sugar. Add gradually at slower beating speed. Beat until glossy and stiff. Spoon lightly into well buttered 10 inch pie tin, making edges higher than the rest. Bake for one hour at 275 degrees. Cool.

Serve with raspberries or strawberries and a scoop of vanilla ice cream (or whipped cream if preferred.)

Eleanor Andersen
(Mrs. Elmer L. Andersen)



BRIDE

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ADDITIONAL RECIPES

APPLESAUCE BREAD

$\frac{1}{2}$ cup margarine
1 cup sugar
2 eggs
 $1\frac{3}{4}$ cups flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
Sift above together.
1 cup applesauce
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup nuts
Bake in bread tin in moderate oven. —Mrs. Henry Hansen

BAKING POWDER BISCUITS

2 cups sifted flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon salt
2 tablespoons sugar
 $\frac{1}{2}$ cup shortening
1 egg
 $\frac{2}{3}$ cup milk
Sift dry ingredients, add shortening and blend until like cornmeal. Then add milk and egg. Roll to $\frac{1}{2}$ inch thick. Cut and bake 10 to 12 minutes. —Mrs. Bill Prunty



BROWN BREAD

2 cups all bran
2 cups sour milk
2 cups flour
2 teaspoons soda
2 teaspoons molasses
1 cup brown sugar
1 cup raisins boiled in
 $\frac{1}{2}$ cup hot water
1 teaspoon shortening
1 teaspoon salt
Put all ingredients in a bowl and mix thoroughly. Put in greased cans, $\frac{2}{3}$ full. Makes 4 No. 303 cans full. Bake at 325 degrees for 45 minutes.

Mrs. Donald Burkman

BANANA BREAD

$\frac{1}{2}$ cup shortening
1 cup sugar
2 eggs, beaten
3 bananas, mashed
1 teaspoon soda
1 teaspoon baking powder, optional
 $\frac{1}{2}$ teaspoon salt
2 cups flour, sifted
 $\frac{1}{2}$ cup or more nut meats
1 teaspoon lemon extract, optional
Mix ingredients in the usual manner. Bake at 325 degrees for 1 hour or until done.

Mrs. B. Brynell
Mrs. Lyman Joneson, Mrs. Glenn Burwitz, Mrs. Ervin J. Hetland

DATE-NUT BREAD

1 cup sugar
1 egg
 $\frac{3}{4}$ cup sour cream
1 teaspoon soda
2 cups flour
Salt
Dates and nuts, or
2 bananas and nuts
Mix and bake at 350 degrees for about 40 minutes. —Ebba Burk

JULIA'S BROWN BREAD

$1\frac{1}{2}$ cups boiling water
1 package raisins
3 cups flour
2 teaspoons soda
 $\frac{1}{4}$ teaspoon salt
1 cup sugar
 $\frac{1}{2}$ cup shortening
1 teaspoon baking powder
1 egg
1 teaspoon vanilla
Pour boiling water over raisins. Set aside to cool. Sift dry ingredients. Add shortening, egg and vanilla. Mix well. Fold in raisins. Put in 4 greased cans, $\frac{3}{4}$ full, and bake at 325 degrees for 1 hour.

Mrs. Martin Burkman



APPLE SAUCE NUT BREAD

- 1 egg, beaten
- 2 tablespoons butter, melted
- 1 cup apple sauce
- 2 cups flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon cinnamon
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon salt
- 1 cup nut meats

Sift together flour, sugar, cinnamon, baking powder, soda and salt. Add to the above ingredients. Add nuts. Let stand 20 minutes before putting in oven.

Bake at 350 degrees 40 to 60 minutes. If glass pan is used, reduce heat to 325 degrees

Mrs. A. B. Anderson

BANANA BREAD

- 3 mashed bananas
- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{3}$ to $\frac{1}{2}$ cup melted shortening
- $\frac{1}{4}$ teaspoon salt
- 3 tablespoons milk, sweet or sour
- $\frac{1}{2}$ teaspoon soda
- 2 cups flour
- 1 cup nut meats
- Flavoring

Mix the soda in milk. Mix all ingredients in order given. Bake slowly at 325 degrees for 1 hour. If not brown increase heat to brown. —Mrs. Julius Wagner
Mrs. Lyle Skillman, Mrs. Emil Johnson, Mrs. Axel Jonson, Mrs. Herbert Anderson, Mrs. Roland Peterson

BANANA NUT BREAD

- $\frac{1}{2}$ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup mashed bananas
- 3 tablespoons sour milk, optional
- $\frac{1}{2}$ cup chopped nuts, optional

Cream butter and sugar thoroughly. Add eggs, one at a time, beat well. Sift flour, baking soda and salt. Add to creamed mixture alternately with banana puree. Fold in nuts. Pour into greased 9x5x3 pan. Bake at 350 degrees for 55 to 60 minutes. Allow to cool thoroughly before slicing.

—Mabel E. Anderson, Mrs. Arvid Wicklund, Mrs. Knut Stone, Norma Bray

BISHOP'S BREAD

- 2 cups flour
- $\frac{1}{2}$ cup shortening
- 1 teaspoon cinnamon
- $1\frac{1}{2}$ cups brown sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda
- 1 egg
- 1 cup sour milk
- 1 cup dates, chopped
- 1 cup nuts, chopped

Mix flour, sugar, salt and shortening. Set aside $\frac{1}{4}$ cup for topping. To remainder add milk, cinnamon, soda, baking powder and beaten egg. Beat until smooth.

Add dates and nuts. Pour into greased or paper lined pans. Sprinkle the $\frac{1}{4}$ cup crumbs on top. Bake in a slow oven for 25 minutes. —Ada R. Englund

BLUEBERRY COFFEE CAKE

- ½ cup shortening
- ½ cup sugar
- 1 egg
- 2 cups flour, sifted
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- Fresh blueberries or one No. 2 can blueberries

Cream shortening and sugar. Add well beaten egg. Mix well. Sift flour, baking powder and salt. Add sifted ingredients alternately with milk to creamed mixture. If using canned blueberries, empty berries into a colander and run cold water over them until clear. Let berries drain while mixing dough. Put the dough in a greased 11½x7½x1½ inch pan. Sprinkle the blueberries over the batter. Crumble the topping over the berries. Bake at 350 degrees about 50 minutes. May put frosting on after coffee cake has baked.

Topping:

- ½ teaspoon cinnamon
 - ½ cup flour, sifted
 - ½ cup sugar
 - ¼ cup soft butter
- Mix ingredients thoroughly.

Ella Lewison



CARROT MUFFINS

- ¼ cup shortening
 - ¼ cup sugar
 - 1 egg beaten
 - 2 cups sifted flour
 - 3 teaspoons baking powder
 - ½ teaspoon salt
 - 1 cup milk
 - 1 cup grated raw carrots
 - 1 teaspoon grated orange rind
- Mix all ingredients. Bake in hot oven, 400 degrees, from 20 to 30 minutes.
- Millie Sandberg

CARAMEL PECAN OATMEAL MUFFINS

- 1 cup sifted flour
- ¼ cup brown sugar
- ¼ cup shortening
- 1 egg, beaten
- 1 cup milk
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 cup oats
- Topping: 1/3 cup brown sugar
- 2 tablespoons butter

Pat topping mixture evenly in greased muffin cups, arrange pecan halves in each. Fill 2/3 full of other mixture. Bake 20 minutes at 425 degrees. Makes 12-15 muffins.

—Mrs. Forrest Wicks



DATE BREAD

- 1 cup dates cut fine
 - 1 teaspoon soda
 - 1½ cups hot water
 - ¼ cup sugar
 - ¼ cup shortening
 - 1 egg
 - 2½ cups flour
 - 1 teaspoon baking powder
 - ½ teaspoon salt
 - 1 teaspoon vanilla
 - ½ cup chopped nuts
- Combine dates, soda and hot water. Cool. Cream sugar and shortening, add egg and mix well. Add sifted dry ingredients, vanilla and nuts. Add date mixture. Pour into greased round cans, filling them 2/3 full. Bake at 350 degrees 40 to 45 minutes.

Mrs. Selmer Lind

CRANBERRY BREAD

2 cups flour, sifted
½ teaspoon salt
1½ teaspoons baking powder
½ teaspoon soda
1 cup sugar
2 tablespoons shortening, melted
1 egg, beaten
½ cup orange juice
Grated rind of 1 orange
2 tablespoons hot water
½ cup nuts

1 or 2 cups cranberries, halved
Cream sugar, shortening, add the eggs, add sifted dry ingredients alternately with liquid, add nuts, cranberries and bake at 350 degrees 1 hour in greased 5x9 pan.

Mrs. Henry R. Ronell

Mrs. Erwin Voegeli

DATE NUT LOAF

1½ cups boiling water
1 pound dates, cut up
1 heaping teaspoon soda
¾ cup nuts, chopped
1½ cups brown sugar
¾ cup shortening
2 medium sized eggs
3 cups flour, sifted
½ teaspoon salt
1½ teaspoons maple flavor
1½ teaspoons vanilla

Pour the boiling water over the dates, soda and nuts. Let stand until lukewarm. Cream shortening and sugar. Stir in eggs and beat well. Add date mixture alternately with flour, salt and flavoring. Mix thoroughly. Divide dough into 2 large loaf pans. Bake in moderate oven for 50 minutes. When done the content will not adhere to a toothpick when tested.

—Mrs. Russ Midden



DATE NUT BREAD

¾ cup sugar
3 tablespoons butter
1 egg, not beaten
Dash of salt
1 cup water
1 teaspoon soda
½ teaspoon nutmeg
1 cup dates, chopped
1 cup walnut meats, chopped
2 cups flour

Mix ingredients in usual manner.
Bake in moderate oven.

Mrs. Elton A. Bayer

DATE NUT BREAD

1½ cups dates
1½ cups boiling water
2 tablespoons butter
1½ cups sugar
1 teaspoon salt
1 egg
2¾ cups flour
1 teaspoon soda
1 teaspoon cream of tartar
½ teaspoon vanilla
1 cup nuts, chopped

Combine dates, boiling water and soda. Cream butter, sugar and egg. Add rest of ingredients leaving dates and nuts until last. Pour into 4 well greased No. 2 tin cans. Bake at 350 degrees for at least 1 hour.

Mrs. Ralph D. Hansen

MERLYN'S BROWN BREAD

2 eggs, beaten
1 cup sour cream
1 teaspoon soda
1 cup brown sugar
1½ cups flour
1 cup walnuts

Mix in order given. Fill No. 2 cans half full. Bake at 325 degrees for one hour, or until done.

Mrs. Merlyn Van Rosendale

GUM DROP BREAD

- ½ cup sugar
- 1 egg
- 1 ¼ cups milk
- 3 cups Bisquick
- 1 cup nuts, chopped
- 1 cup gum drops, cut up (no black ones)

Mix first 4 ingredients and beat hard 30 seconds. Stir in nuts and gum drops. Pour into 3 well greased 8-oz. or No. 2 size cans. Fill slightly more than half full. Bake at 350 degrees, uncovered, for 45 minutes, or until a toothpick stuck into center comes out clean.

—Mrs. Gary Elofson

PUMPKIN BREAD

- ¾ cup butter
- 2 cups sugar
- 4 eggs
- 3 ½ cups flour
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoons soda
- 2/3 cup cold water
- 1 15-ounce can Festal pumpkin
- 1 cup raisins
- 1 cup walnuts

Cream butter and sugar. Add eggs. Mix all dry ingredients together except soda. Blend soda and water, then pumpkin. Add to butter, sugar and eggs. Add dry ingredients and mix well. Add raisins and nuts. This makes 3 small loaves. Bake 1 hour at 325 degrees. This bread is moist and freezes well.

Mrs. Ellis Elofson

Smör

JEWISH BREAD

- 1 cup butter
- 1 cup sugar
- 1 egg
- 8 ground cardamons
- 1 cup flour
- 1 teaspoon cinnamon
- ½ teaspoon baking powder

Form into finger size rolls 2 ½ inches long. Bake in hot oven 400 degrees—Mrs. Gust Swanson

PINEAPPLE BREAD

Mix dry ingredients in a bowl:

- ¾ cup sugar
 - 3 scant cups flour
 - ¾ teaspoon salt
 - 3 teaspoons baking powder
- In another bowl mix:
- 1 large egg
 - 1/3 cup milk
 - 1/3 cup melted butter
 - 1 cup drained crushed pineapple
 - 1 cup walnuts
 - 1 cup chopped dates. Mix all together, bake at 350 degrees for 55 minutes.—Mrs. Lloyd A. Smith

REFRIGERATOR MUFFINS

- Soak: 2 cups shredded wheat
- 4 cups All Bran
- 2 cups boiling water
- Cream: 3 cups sugar
- 1 heaping cup Crisco
- Add: 4 eggs, beaten
- 5 cups flour
- 5 teaspoons soda
- 1 teaspoon salt
- 1 quart buttermilk

Add to soaked ingredients. Store in a covered jar in refrigerator or bake at once. Can store at least 4 weeks. Bake and freeze well. Bake at 400 degrees 20 minutes. Makes 6 to 8 dozen.

Mrs. Marvin Dahlberg

PUMPKIN BREAD

- 1 1/3 cups sugar
- 1/3 cup butter
- 2 eggs
- 1 cup canned pumpkin
- 1/3 cup cold water
- 1 teaspoon soda
- 3/4 teaspoon salt
- 1 2/3 cups flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon baking powder
- 1/2 cup raisins
- 2/3 cup nutmeats

Cream sugar and butter, add eggs, pumpkin and water. Sift together dry ingredients and add, then add raisins and nutmeats. Bake in well greased paper-lined loaf pan for 1 hour at 325 degrees.

—Mrs. Perry LaShier
Mrs. A. L. Thelin

ORANGE MARMALADE NUT BREAD

- 3 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup sugar
- 1 teaspoon grated orange rind
- 1/4 cup shortening
- 1 egg
- 1/2 cup orange marmalade
- 1 cup milk
- 1/2 cup chopped nuts

Sift together dry ingredients. Cut in shortening. Add well beaten egg mixed with milk. Stir in nuts and marmalade. Let stand 20 minutes before baking. Bake in a 12x4x3 pan 60 minutes.

Mrs. Ralph Gulberg

QUICK COFFEE CAKE

- 1 1/2 cups flour
- 3 teaspoons baking powder
- 3/4 cup sugar
- 1/4 cup shortening
- 1/4 teaspoon salt
- 1 egg
- 1/2 cup milk
- 1 teaspoon vanilla

Streusel:

- 1 cup brown sugar
- 2 tablespoons flour
- 2 tablespoons melted butter
- 2 tablespoons cinnamon
- 1/2 cup nutmeats (optional)

Put 1/2 of dough in 8x8 pan, cover with half of streusel, add remaining dough and top with balance of streusel. Bake at 375 degrees for 30-40 minutes. Nice when unexpected company drops in.—Mrs. Robert Minick, Mrs. Eugene Swenson, Mrs. Herbert Wiberg, Mrs. Paul M. Anderson, Mrs. Irene Fisher Coon.

QUICK COFFEE CAKE

- 1 1/2 cups sifted flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon mace or nutmeg
 - 6 tablespoons sugar
 - 2-3 tablespoons butter or cooking oil
 - 1 egg
 - 1/2 cup milk
- Top mixture:**
- 4 tablespoons sugar
 - 2 tablespoons flour
 - 1 tablespoon butter

1/4 teaspoon cinnamon or mace
Cut in shortening to sifted dry ingredients, add egg, milk, and blend. Place in shallow pan and cover with top mixture. Bake 25 minutes at 400 degrees.

Mrs. Clara Eklund
Mrs. Edwin Smith

QUICK AND EASY COFFEE CAKE

$\frac{1}{2}$ cup shortening
1 cup sugar
2 eggs
 $1\frac{1}{2}$ cups cake flour
 $\frac{1}{4}$ teaspoon salt
1 teaspoon baking powder
 $\frac{1}{2}$ cup sweet milk
Cream shortening and sugar.
Add beaten egg yolks. Measure
and sift cake flour, salt and bak-
ing powder. Add to first mixture
alternately with milk. Fold in
egg whites stiffly beaten

Topping:

6 tablespoons flour
 $\frac{1}{4}$ cup brown sugar
2 tablespoons butter
 $\frac{1}{2}$ teaspoon baking powder
Mix the ingredients together and
sprinkle on top of cake. Bake
at 375 degrees for 35 minutes.

Mrs. Herbert Wiberg



RAISIN BREAD

$1\frac{1}{2}$ cups boiling water
1 package muskat raisins
3 cups flour
2 teaspoons soda
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup sugar
2 tablespoons shortening
1 beaten egg
1 teaspoon vanilla
Pour boiling water over raisins
and let stand to cool. Sift flour,
soda, baking powder and salt.
Cream sugar, shortening, egg
and vanilla. Add raisins, and
then flour. Bake in juice cans
filling them half full. Bake 1 hour
at 350 degrees. Lay cans on side
to cool 4 minutes.

Mrs. Martin Pearson

ROYAL RUSKS

2 cups sugar
1 cup butter
1 cup ground nuts
2 eggs
1 teaspoon soda
Pinch of salt
1 teaspoon almond extract
 $5\frac{1}{2}$ cups flour
1 cup sour cream

Cream butter, sugar and eggs.
Stir in cream, sift flour and soda
together, add nuts and flavoring.

Roll out dough in 3 long rolls,
thick as two fingers. Bake at 375
until light brown. Cut them,
place on cookie sheet and dry at
250 degrees.

Mrs. Lloyd A. Smith

SWEDISH COFFEE BREAD

$\frac{1}{2}$ quart lukewarm milk
 $1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup shortening and $\frac{1}{4}$ cup
butter
3 cardamon seeds (crushed)
1 cake yeast
Flour enough to make a soft
dough.

Soak the yeast in the lukewarm
milk, then stir in the other ingre-
dients and knead. Let rise to
double in bulk. Cut dough into
strips and braid, let rise again.

Bake in moderate oven about 30
to 45 minutes. Frost with pow-
dered sugar, sprinkle with nuts
and coconut or trim with fruit
peel.

—Mrs. Frank Carlson



SWEDISH TEA RING

1 cake yeast (dissolved in 3 tablespoons lukewarm water)
1 cup milk, scalded
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup shortening
1 teaspoon salt
1 egg
 $\frac{1}{2}$ teaspoon lemon extract
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon mace
 $4\frac{1}{2}$ cups flour

Put yeast to dissolve in water; add sugar, shortening and salt to scalded milk. Cool, then mix egg and yeast together, and add. Add 2 cups flour, beat well, add extracts and mace; then add gradually the remaining flour. Let stand 2 hours, or until double in bulk. Roll in rectangular sheet, half an inch thick, and brush with soft butter, sprinkle with cinnamon and brown sugar. Roll up, as for a jelly roll, and shape into a ring, on a greased baking sheet. Cut with scissors, at inch intervals, almost through the ring. Turn each slice slightly on its side. Brush ring lightly with butter, and cover. Let rise until doubled in size. Bake at 425 degrees for 15 to 18 minutes. Frost while warm with confectioner's sugar icing, and sprinkle with chopped nuts.

Mrs. Wally Marshall

DOUGHNUTS

$1\frac{1}{2}$ cups sugar
2 eggs
1 cup sweet milk
2 cups riced or mashed potatoes
Butter size of an egg
1 teaspoon flavoring
 $\frac{1}{2}$ teaspoon salt
5 cups flour
5 teaspoons baking powder
Mrs. Parker Pooley

DOUGHNUTS

2 eggs
1 cup sugar
 $\frac{1}{4}$ cup melted butter
1 teaspoon vanilla
1 cup buttermilk
4 cups sifted flour
4 teaspoons baking powder
 $\frac{1}{4}$ teaspoon soda
 $\frac{3}{4}$ teaspoon salt

Beat eggs well, adding sugar gradually. Stir in vanilla and melted butter. Sift dry ingredients 3 times, add alternately with buttermilk to egg mixture. Roll dough $\frac{1}{2}$ inch thick. Fry in 375 degree deep fat.

Mrs. Ernest Anderson

POTATO DOUGHNUTS

1 cup hot mashed potatoes
 $1\frac{3}{4}$ cups sugar
3 eggs
1 cup milk
1 teaspoon salt
3 tablespoons melted lard
4 teaspoons baking powder
Vanilla

Mix potatoes and sugar and let cool. Mix other ingredients. Roll on floured board and cut with doughnut cutter. Fry in hot fat.

Mrs. Helen Horner

DOUGHNUTS

1 large egg, or 2 small, beaten
1 cup sugar
 $1\frac{1}{2}$ cups buttermilk or sour milk
1 teaspoon soda
 $\frac{1}{4}$ teaspoon baking powder
1 teaspoon salt
Pinch of nutmeg
Flour enough to make a soft dough. —Mrs. Lydia Acker,
Mrs. Severt Sommervold, Mrs.
Louis Willig

DROP DOUGHNUT BALLS

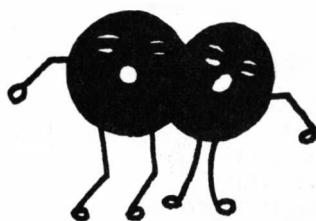
- 2 tablespoons shortening
- $\frac{1}{2}$ cup sugar
- 2 eggs
- 1 tablespoon grated orange or lemon rind
- $\frac{1}{2}$ cup orange juice
- 2 cups flour
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Cream soft shortening, sugar and eggs. Add rind. Add dry sifted ingredients alternately with orange juice until well blended. Drop by teaspoonfuls into preheated shortening and brown evenly. Use coarse sugar for glaze.

—Ellis Elofson

APPLE DOUGHNUTS (DROP)

- 4 tablespoons shortening
 - 1 $\frac{1}{2}$ cups sugar
 - 3 eggs
 - 5 cups sifted all purpose flour
 - 4 teaspoons baking powder
 - 1 teaspoon salt
 - 2 teaspoons nutmeg
 - 2 teaspoons cinnamon
 - $\frac{3}{4}$ cup milk
 - 1 cup well drained sliced apples
- Cream shortening and sugar; add eggs one at a time, beating after each. Sift together dry ingredients; add alternately with milk to creamed mixture. Cut apples in small pieces; add and mix well. Drop by teaspoonfuls into deep fat heated to 375 degrees; fry 3 minutes, turning once, to brown all sides. Drain on absorbent paper, roll in powdered or cinnamon sugar. Makes 5 to 6 dozen. —Mrs. Leonard Haugen



SOUR CREAM DOUGHNUTS

- 1 cup sugar
- 2 eggs
- 1 cup buttermilk
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 scant teaspoon soda
- 4 teaspoons baking powder
- 4 cups flour
- $\frac{1}{2}$ teaspoon nutmeg

Mix all together and put on floured board. This batter will be quite sticky; be careful not to work in too much flour.

Mrs. Olaf H. Anderson

OLIE BOLEN (DUTCH DOUGHNUT)

- 3 eggs, beaten
- 1 cup sugar
- 1 teaspoon soda
- 1 pound currants
- 2 cups buttermilk
- $\frac{1}{2}$ teaspoon vanilla
- 2 $\frac{1}{2}$ cups flour (scant)

Mix in order given. Drop mixture by spoonfuls into hot fat, 375 degrees. Fry until golden brown.

Mrs. Leonard Sternquist

DUMPLINGS

- 1 egg
- 6 tablespoons cold water
- 1 tablespoon melted butter
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons baking powder
- 1 cup flour

Beat egg slightly. Add cold water. Add rest of ingredients. Cook in boiling broth 10 minutes.

Mrs. Herbert Wiberg

APRICOT BUBBLE BALLS

1 package yeast
¼ cup water, lukewarm
½ cup milk
1 cup sugar
1/3 cup shortening
1 teaspoon salt
3½ to 4 cups flour
2 eggs
¼ cup butter
1 teaspoon cinnamon
2/3 cup apricot preserve or
2/3 cup pineapple preserve
¼ cup walnuts, finely chopped
Dissolve yeast in water. Scald
milk. Add 1/3 cup sugar, short-
ening and salt. Add 1 cup flour.
Add yeast and beaten eggs. Mix
in remaining flour to make a soft
dough. Mix thoroughly. Place
dough in greased bowl, cover
and let rise in a warm place.
When double in size, punch
down and let rise 10 minutes. Di-
vide dough into 20 pieces and
form each into a ball. Mix ¼
cup sugar with the cinnamon.
Melt butter. Roll each ball in but-
ter and then in sugar mixture.
Place a layer of 10 balls in a
well greased 10 inch tube pan.
Drop a spoonful of preserve be-
tween each ball and sprinkle with
½ the nuts. Do same with second
layer. Cover and let rise until
double. Bake in moderate oven
35 minutes or until done. Cool
10 minutes before removing from
pan. —Miss LaVonne Karli



ALL BRAN ROLLS

1 cup All Bran
2 packages dry yeast
1 cup water
2 sticks oleo
¾ cup sugar
1½ teaspoons salt
1 cup boiling water
2 beaten eggs
6 cups sifted flour
Pour 1 cup boiling water over
oleo, sugar and salt. Add 1 cup
all bran. Dissolve 2 packages
dry yeast in water and add to
All Bran mixture. Add 2 eggs
and flour. Refrigerate over night.
Shape 2 hours before baking.
Bake at 400 degrees for 30 min-
utes. —Mrs. Einar Anderson
Mrs. George Tendrich

BUTTERHORN ROLLS

1 cup scalded milk
½ cup lard
½ cup sugar
1 teaspoon salt
1 cake fresh or 1 package granu-
lated yeast
3 beaten eggs
4½ cups flour
Combine milk, shortening, sugar,
salt, and cool to lukewarm. Add
yeast and stir well. Add eggs,
flour, mix to smooth soft dough.
Knead lightly on floured board,
place in greased bowl, cover and
let rise until double. Divide in
2, roll each part to shape of pie
tin. Brush with melted fat, cut into
12 wedges, roll from wide side
and place on greased pan. Let
rise until very light. Bake at 400
degrees for 15 minutes. Can also
be made into clover leaves. Makes
2 dozen. —Mrs. Jennie Benson

BUTTERHORNS

- 1 cup butter
- $\frac{1}{2}$ cup sugar
- 3 eggs
- 1 teaspoon salt
- Grated rind of $\frac{1}{2}$ lemon
- 1 yeast cake
- $1\frac{1}{2}$ cups milk
- 4 cups sifted flour

Cream butter and sugar well, add eggs, one at a time, beating after each addition. Add salt, lemon rind, and lukewarm milk in which the yeast has been dissolved. Mix thoroughly, then add flour and knead until smooth and elastic. Cover and let rise in a warm place until double in bulk. Toss on a floured board, cut in ten pieces, roll $\frac{1}{2}$ inch thick in 9 inch rounds. Brush well with softened butter and filling.

Danish Nut Filling:

- 3 tablespoons butter creamed with $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup finely chopped blanched almonds

Grated rind of $\frac{1}{2}$ lemon

Beaten egg to make paste

Mrs. O. J. Nielson

OVERNIGHT BREAD (WHITE)

- 3 cups milk, scalded and cooled, or water or potato water

- 2 packages dry yeast in 2 cups lukewarm water

Add $\frac{1}{2}$ of 12 to $15\frac{1}{2}$ cups flour

Cover with wax paper and towel and set over night

Add 2 tablespoons salt

$\frac{1}{4}$ cup shortening, melted

6 tablespoons sugar

Add remaining flour. Let rise once, put into pans and let rise.

Make 10 minutes at 400 degrees, 20 minutes at 325 degrees.

Mrs. Russell Hanson

BASIC SWEET DOUGH

- 1 cup scalded milk
- $\frac{1}{4}$ cup shortening
- $\frac{1}{4}$ cup sugar
- 1 teaspoon salt
- 1 package yeast dissolved in $\frac{1}{4}$ cup lukewarm water
- 2 well beaten eggs
- $3\frac{1}{2}$ cups flour

Combine all ingredients and gradually stir in flour to form soft dough. Beat vigorously. Cover with damp cloth, let rise in warm place until double in bulk—about 2 hours. Turn out on lightly floured surface. Knead dough slightly, let rest 10 minutes covered. From this dough you can make 2 cinnamon fans, 2 frosted turbans or 18 sugar crusted cinnamon rolls. Let rise and bake 20 minutes at 375 degrees.

Mrs. Emil Anderson

FOUR HOUR ROLLS

- 1 yeast cake
- 1 tablespoon sugar
- 2 tablespoons lard
- $\frac{1}{4}$ cup warm water
- 1 cup boiling water
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ cup sugar
- 1 or 2 eggs, beaten lightly
- 4 cups flour

Dissolve yeast in warm water with 1 teaspoon of sugar. Let stand. Mix together boiling water, lard, salt and $\frac{1}{4}$ cup sugar. Stir and let cool. Add yeast, egg, flour. Mix well. Let rise 2 hours. Shape into rolls, and let rise 2 hours. Bake at 400 degrees 20 to 30 minutes.

Mrs. John Windedahl

TOPPINGS FOR COFFEE CAKE

Butterscotch Nut Topping

1/3 cup butter

1/2 cup brown sugar

1 tablespoon syrup

1/2 cup pecans or walnuts

Melt in baking pan butter, sugar and syrup. Add nuts. Cool until warm before spooning in dough.

Tutti Frutti Topping

1/2 cup candied fruit

1/4 cup nuts, chopped

1/4 cup powdered sugar

1 to 2 tablespoons cream

Mix into the finished dough candied fruits and nuts. Spoon into pan. When baked, ice with a mixture of powdered sugar and cream. Top with candied fruits and nuts.

Cherry Butterscotch Topping

1/3 cup butter

1/2 cup brown sugar

1 tablespoon corn syrup

Walnut or pecan halves

Candied fruit or maraschino cherries

Melt in ring mold butter, brown sugar and corn syrup. Decorate with nuts and candied cherries or maraschino cherries. Cool until warm before spooning in dough. —Mrs. Robert Minick

DATE NUT BREAD

1 cup chopped dates

1 teaspoon soda

1 cup boiling water

1 cup brown sugar

1 egg

1 tablespoon Wesson oil

2 cups sifted flour

1/2 teaspoon salt

1 teaspoon vanilla

Pour boiling water over dates and soda. Cool. Add sugar, egg, oil, and flour that has been sifted with the salt. Add vanilla and bake at 300 degrees for one hour.

Mrs. P. E. Long

COFFEE CAKE

3/4 cup warm water

1 package dry yeast

1 teaspoon salt

1/4 cup sugar

2 1/4 cups sifted flour

1 egg

1/4 cup soft shortening

Dissolve yeast in water. Add sugar, salt and 1/2 of the flour. Beat thoroughly for 2 minutes. Add egg and shortening. Then beat in gradually remaining flour until smooth. Drop by spoonful over entire pan. Let rise in warm place until double in bulk; about 50 or 60 minutes. Heat oven to 375 degrees. Bake 30 to 35 minutes.

Topping, Cinnamon Streusel:

Mix thoroughly 2 tablespoons butter, 1/3 cup white or brown sugar, 2 tablespoons flour, 2 teaspoons cinnamon, 1/2 cup chopped nuts. Put over top of coffee cake before baking.

Mrs. Robert Minick

DANISH COFFEE CAKE

1 cup milk

1 1/2 packages yeast

1/2 cup lukewarm water

4 cups flour

1/2 teaspoon salt

3 tablespoons sugar

1 cup shortening

Scald milk and cool. Dissolve yeast in lukewarm water. Mix dry ingredients like pie crust, then add yeast and milk. Let rise and roll out in 4 pieces. Put on desired filling in the middle and fold the two long sides to the center. Let rise again, brush top with cream and sprinkle with sugar. Bake. Drizzle top with runny powdered sugar frosting.

Mrs. Pete Hansen



BUTTERMILK ROLLS

- 1 quart buttermilk
- 2 yeast cakes, compressed
- $\frac{1}{2}$ cup sugar
- 1 tablespoon salt
- 1 cup melted shortening
- 1 teaspoon soda
- 10 cups flour, sifted
- (Cultured buttermilk and dry yeast may be used.)

Heat buttermilk to lukewarm. Dissolve yeast and soda in $\frac{1}{3}$ cup lukewarm water. Add to buttermilk. Add sugar, salt and shortening. Work in flour. The dough should be very soft. Let rise $1\frac{1}{2}$ hours. Shape into rolls as desired. Let rise again until very light. Bake at 375 degrees for 20 minutes. Makes 5 to 6 dozen rolls. These rolls freeze well. When taken from deep freeze it takes from 10 to 20 minutes in a moderate oven to warm through. —Mrs. Fraye Ranstrom

CORN MEAL YEAST ROLLS

- 1 package yeast
- $\frac{1}{2}$ cup warm water
- 1 cup corn meal
- $\frac{1}{2}$ cup butter
- 2 teaspoons salt
- $\frac{1}{2}$ cup sugar
- 2 cups milk
- 2 eggs

$4\frac{1}{2}$ to 5 cups flour
Dissolve yeast in warm water. Combine corn meal, butter, salt, sugar and milk. Bring to a boil, stirring constantly. Cool to lukewarm. Beat eggs and add. Mix in $1\frac{1}{2}$ cups flour and yeast. Add more flour to make a soft dough. Bake at 400 degrees from 15 to 25 minutes. —Mrs. Robert Foster

CARAWAY BREAD STIX

- $\frac{3}{4}$ cup warm milk
- $1\frac{1}{2}$ teaspoon salt
- 1 tablespoon sugar
- 1 package dry yeast
- $\frac{1}{4}$ cup warm water
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon powdered sage
- 2 teaspoons caraway seed
- 1 egg

$\frac{1}{4}$ cup melted shortening
3 to $3\frac{3}{4}$ cups sifted flour
Dissolve yeast in warm water. Add to the milk, salt and sugar. Stir well. Add rest of ingredients and beat vigorously, but do not knead. Cover and refrigerate for at least 2 hours or over night. Roll in long pencil-like sticks about 7 to 8 inches long. Not too thick. Let rise. Bake in 400 degree oven 15 minutes or until baked. They are crispy.

Carrie Jacobson

FEATHER ROLLS

- 2 packages dry yeast
- 1 teaspoon sugar
- 1 cup warm milk
- $\frac{1}{2}$ cup sugar
- 1 teaspoon salt
- 3 eggs
- 4 tablespoons butter
- 1 cup warm milk
- 4 cups flour

Beat with mixer, yeast, 1 teaspoon sugar, warm milk, and let stand 20 minutes. Then continue beating in sugar, salt, eggs, butter, milk and flour. Knead in enough flour to make a soft dough. Let rise in greased bowl, punching down twice. When it rises the third time, any kind of rolls can be made from this dough.

Mrs. Clarence Hanson

CINNAMON TWISTS

- 1 cup sour cream
- 1 tablespoon vinegar or lemon juice
- 2 tablespoons shortening
- 3 tablespoons sugar
- $\frac{1}{4}$ teaspoon soda
- 1 teaspoon salt
- 1 egg
- 1 package dry granular yeast
- 3 cups flour, sifted
- $\frac{1}{3}$ cup brown sugar, packed
- 1 teaspoon cinnamon

Bring to boiling sour cream, add vinegar, and let stand 5 minutes. Add the rest of the ingredients except the egg and yeast, and stir until well blended. Cool and add the yeast and egg. Stir and then add flour. Flatten out onto lightly floured board, and knead lightly a few seconds to form a smooth ball. Cover with damp cloth, let set 5 minutes to tighten up. Roll dough $\frac{1}{4}$ inch thick into a rectangle 6x24 inches. Spread entire surface with 2 tablespoons soft butter. Sprinkle half the dough, the long way with brown sugar and cinnamon, and bring the unsugared half of the dough over the sugared half, pressing the top surface lightly to seal in the filling. With sharp knife, cut dough into 24 strips, 1 inch wide.

Taking each strip of dough at both ends, twist in opposite directions, forming a spiral stick. Place on greased baking sheets about 2 inches apart, pressing both ends of sticks firmly and flatly to the baking sheet. Cover, let rise until very light, about $1\frac{1}{4}$ hour. Bake 12 to 15 minutes in 375 degree oven. Frost while still warm, if desired. Makes 2 dozen sticks. —Mrs. H. Larson

DELICIOUS ROLLS

Simple Mixing Method

- 1 cup scalded milk
- 1 cup water
- $\frac{1}{2}$ cup sugar
- 1 tablespoon shortening
- 1 egg
- 1 cake yeast
- $\frac{3}{4}$ teaspoon salt
- 5 cups flour

Dissolve yeast in $\frac{1}{2}$ cup lukewarm water. Sift flour, salt, sugar together in large bowl. Push mixture to edge of bowl making a deep center. Scald milk and pour into center of flour mixture; drop shortening a little at a time, into hot milk. After it has melted add $\frac{1}{2}$ cup cold water, cooling off mixture. Add slightly beaten egg. When this mixture is cool add yeast mixture; stir, mixing all with flour mixture. Knead on floured board, adding flour until kneaded stiff. Let rise until double in bulk. Make into rolls. Bake at 400 degrees for 15 minutes. —Mrs. Oliver Hedberg

FOUR HOUR BUNS

- 2 packages dry yeast
- $\frac{3}{4}$ cup warm water
- 1 cup scalded milk
- 3 eggs
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup lard or butter
- 1 teaspoon salt
- 6 cups flour

Scald milk, add lard, then the water, salt, sugar and $\frac{1}{2}$ of the flour, eggs, yeast and beat 2 minutes. Then add the rest of flour. Knead until it does not stick, let rise, then shape into buns, let rise until double in size. Bake for 25 minutes.

Mrs. Wilhelm Nelson

HUNGARIAN COFFEE CAKE

1 cup lukewarm milk
 $\frac{1}{2}$ plus $\frac{3}{4}$ cups sugar
1 teaspoon salt
2 cakes compressed yeast
2 eggs
 $\frac{1}{2}$ cup soft shortening
 $4\frac{1}{2}$ to 5 cups flour
 $\frac{1}{2}$ cup melted butter
1 teaspoon cinnamon
 $\frac{1}{2}$ cup walnuts, finely chopped
Raisins

Mix milk, $\frac{1}{2}$ cup sugar and salt. Crumble into this the yeast. Stir until yeast is dissolved. Add eggs, then shortening and mix well. Mix in, first with spoon, then with hand, the flour. Cover and set aside in warm place to rise. When about double in size, knead down and let rise again. After the second rising, cut the dough into pieces the size of walnuts. Form into balls. Roll each ball in melted butter, then in the mixture of $\frac{3}{4}$ cup sugar, cinnamon and nuts. Place 1 layer of balls so they barely touch in a well greased 9 inch tube pan. Sprinkle with a few raisins. Add another layer of balls, sprinkle with more raisins, pressing them in slightly. Let rise 45 minutes. Bake at 375 degrees from 35 to 40 minutes. Loosen from pan. Invert pan so cake drops out. The butter-sugar mixture will run down over cake. To serve, break apart with 2 forks.

Mrs. Gene Swenson

DAISY COFFEE CAKE

1 package yeast
 $\frac{1}{4}$ cup lukewarm water
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup sugar
1 teaspoon salt
2 tablespoons shortening
 $2\frac{1}{2}$ cups sifted flour
1 egg
2 tablespoons melted butter
 $\frac{1}{4}$ cup cinnamon sugar

Confectioner's sugar for icing
Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast and egg. Add enough more flour to make a soft dough. Knead until smooth. Cover and let rise in warm place until doubled (about $1\frac{1}{2}$ hours); punch down; let rest 10 minutes. Roll out to square about $\frac{1}{4}$ inch thick. Brush one half with butter and sprinkle with cinnamon sugar. Fold over. Brush with butter and sprinkle with cinnamon sugar and fold over again. Roll out to circle about 12 inches in diameter. Place on greased baking sheet. With scissors cut to within 1 inch of center making about 16 pie-shaped pieces. Turn each piece over 2 or 3 times to make twists. Let rise until doubled (about 45 minutes). Bake in moderate oven (350) about 20 minutes. When cool brush with confectioner's sugar icing. Makes 1 coffee cake.

Myrtle and Muriel Carlson



NO-KNEAD CINNAMON ROLLS

½ cup scalded milk
3 tablespoons shortening
3 tablespoons sugar
1 ½ teaspoons salt
½ cup water
1 cake yeast
1 egg
3 ¼ cups flour
¼ cup sugar; melted butter
2 teaspoons cinnamon
Combine scalded milk, shortening, sugar and salt. Cool to lukewarm by adding water, then add yeast and mix well. Blend in the egg, add flour and mix until well blended. Cover and let stand 15 minutes; roll out on well-floured board to 18" by 12". Spread with melted butter, sugar and cinnamon, and roll as for jelly roll. Cut in 1" slices, place in well-greased pan, 12x8x2 and let rise in warm place until double (about 1 hour). Bake at 375 degrees, 20 to 25 minutes, ice with powdered sugar frosting. Makes 18 rolls.

Mrs. Victor Olson

REFRIGERATOR ROLLS

1 cake yeast, dissolved in
½ cup lukewarm water
1 teaspoon salt
½ cup sugar
2 eggs
½ cup shortening
(tening)
1 cup scalded milk
5 cups flour
Dissolve yeast in water, set aside. Scald milk, add salt, sugar, shortening, eggs and half of the flour. Add yeast and beat well. Add remaining flour and knead. Let rise; knead down; let rise again and form into rolls.

Mrs. Lloyd Alexander

OVERNIGHT BUNS OR ROLLS

4 cups boiling water
2 cups sugar
1 cup shortening
1 tablespoon salt
1 cake compressed yeast
¼ cup lukewarm water
4 beaten eggs
Boil water and sugar 5 minutes, remove and add shortening. Cool to lukewarm and add salt and yeast which has been dissolved in lukewarm water. Add enough flour for soft dough. Make dough about 2 p. m. and let rise until 5:00 or 6:00. Knead down. Let rise until 9:00 or 10:00 p. m. Make into buns leaving space between in pans. Cover with towel. Bake first thing in the morning. Do not make buns very large as they rise so much. Makes 70-75 buns. Bake in moderate oven.

Mrs. Lyle Wagner

OATMEAL BREAD

1 cup oatmeal, heaping
4 tablespoons shortening or less
½ cup molasses
2 teaspoons salt
1 pint boiling water
1 cake yeast
1/3 cup warm water
5 ½ cups flour
1 cup raisins, optional
Mix oatmeal, shortening, molasses and salt. Pour over this the boiling water. Let stand until cool. Dissolve yeast in warm water. Add to oatmeal mixture. Knead in thoroughly the flour. Let rise until double in bulk. Divide into 3 loaves. Place in greased pans, cover and set in warm place until double in bulk. Bake at 350 degrees.

Mrs. Robert Lind

Mrs. Oscar Berg

Mrs. Leland Anderson

REFRIGERATOR ROLLS

DOUGHNUTS

- 4 tablespoons butter
- 1 large egg
- 1 or 1½ cups sugar
- 1½ cups buttermilk
- 1 teaspoon soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon nutmeg
- Flour enough to make a soft dough

Mrs. Louis Willig

QUICK RISING PINEAPPLE ROLLS

- 1 package dry yeast
- ¾ cup lukewarm water
- ¾ cup lukewarm milk
- ¾ cup shortening
- ¾ cup sugar
- 1 teaspoon salt
- 1 egg beaten
- 3½ cups sifted flour

Pineapple Filling:

- 1 small can crushed pineapple
 - ¼ cup brown sugar
 - 1 tablespoon butter
 - 2 tablespoons flour
- Dissolve yeast in water, add the milk, shortening, sugar, egg and salt. Mix well. Gradually add flour, mixing thoroughly. Let rise in a warm place until double in bulk, about 1 hour. Roll jelly roll style into a 10x18 rectangle on lightly floured board. Cover with cooled pineapple filling and cut roll into 1 inch slices and place, cut side down, on greased baking pan. Bake at 450 degrees for 12 to 15 minutes. To make filling—drain pineapple, stir in juice into sugar and flour. Bring to a boil. Lower heat and cook until mixture thickens. Add pineapple, and cook 1 minute more. Add butter. Cool. Yield: 18 rolls.

Mrs. Alma Kopplin

- 1 cake of yeast
 - 2 cups milk (scalded)
 - 2 level teaspoons salt
 - ½ cup shortening
 - ½ cup sugar
 - 3 eggs
 - 3 to 4 cups flour
- Scald milk and cool to lukewarm. Add yeast, salt, sugar and let dissolve. Add eggs and flour to stiffen (dough will be soft). Flour hands generously and form dough into a ball. Place in a large bowl and rub top with melted butter. Cover and place in refrigerator until needed. About 2 hours before baking time, make into rolls and let rise until light. Bake in 350 degree oven 15 to 20 minutes. (Cloverleaf rolls can be made by forming dough into three balls the size of a walnut and placing them in greased muffin tins.)

Mrs. Kenneth Gusarson

SIX HOUR BUNS

- 3 cups scalded milk
 - 1 cup mashed potatoes
 - 1 cup sugar
 - 1 teaspoon salt
 - 2 well beaten eggs
 - ½ cup melted butter or shortening
 - 6-7 cups flour
 - 1 cake compressed yeast in ½ cup lukewarm water
 - 1 teaspoon sugar
- Add 1 teaspoon sugar to dissolved yeast and add to milk mixture when it becomes lukewarm. Add flour, just enough to make a pliable dough. Knead well, let rise and shape as desired.

Mrs. A. L. Thelin
Mrs. Henry Hansen

SWEDISH RYE

1 ½ cups water
2 packages dry yeast
Flour to make sponge
4 cups water
8 tablespoons shortening
1 cup sugar
¼ cup orange peel candied
1 cup sorghum
1 tablespoon salt
1 tablespoon Fennel seed
2 teaspoons anise seed
1 teaspoon cardamon
Flour to make stiff dough (2 cups of rye flour to one of white)
1 cup coffee
½ cup sorghum
3 tablespoons butter
Let rise until light 1 ½ cups water, yeast and flour to make sponge. Add 4 cups water, shortening, sugar, orange peel, sorghum, salt, Fennel seed, anise seed, cardamon, and flour to make stiff dough (part rye). Shape into loaves in pie plates. Let rise until light, brush top with coffee, sorghum and butter before baking and 3 or 4 times during baking to make a thick sweet crust. Bake at 350 degrees for 45 to 50 minutes. —Mrs. Einar Anderson



SWEDISH LIMPA

2 cups water
¼ cup brown sugar
¼ cup honey
1 ½ teaspoons caraway seed
1 teaspoon anise seed
1 tablespoon lard
2 yeast cakes
4 cups white flour
1 teaspoon salt
2 cups rye flour
Heat together water, sugar, honey, spices and lard and cool to lukewarm. Add yeast, mix well and add about 3 cups of the white flour. Beat thoroughly, add rye flour, salt and more white flour. Make a dough that can be easily handled, turn out on floured board, and knead until satiny and elastic. Place dough in a greased bowl, let rise until double, 2 to 4 hours. Knead shape into loaves, brush top with melted shortening and let rise again 1 to 2 hours. Bake in a 350 degree oven about 60 minutes. Excellent for mid-afternoon lunches.

Mrs. Charles Wallin

SIXTY MINUTE CINNAMON ROLLS

1 cup sour cream
3 tablespoons sugar
¼ teaspoon soda
1 package yeast
1 egg
3 cups flour
2 tablespoons butter
1 teaspoon salt
1 tablespoon cinnamon
2 tablespoons sugar
Crumble yeast in lukewarm cream. After a few minutes add the rest of ingredients, shape into rolls, let rise one hour, bake in moderate oven until done.

Mrs. Elmer E. Johnson

MY OWN EXPERIENCED BREAD RECIPE

- 1 small rounding tablespoonful shortening (never use more, rather less)
- $\frac{1}{2}$ cup sugar
- 2 tablespoons salt
- 3 pints lukewarm water of which take $\frac{1}{2}$ pint and soak
- 3 packages dry yeast
- 3 teaspoons sugar

When raised add to the above ingredients enough flour to make an ordinary bread dough, enough so it will not be sticky. Turn it upside down, let rise for about $\frac{1}{2}$ hour, or until half again its size. Punch down, turn upside down again, let rise $\frac{1}{2}$ hour or again to half its size. It is important not to let it rise too high, it will lose its strength. Now it is ready to put in tins. It makes 5 loaves. Take each loaf and roll it with hands on board until twice the length of your pan. Squeeze out all air bubbles. Roll a little smaller in the center. Then take it in the center and fold each end, over and over and fasten the ends. Put in the tin and press lightly to the shape of your pan. Use very little flour as you do this so the bread will stick together. It is something like a doughnut twist. Let rise about an hour or until nearly double in size. Bake 45 to 50 minutes at 300 degrees in G. E. stove. Some stoves take a higher degree, that you have to judge. When done take out of pans, and brush with butter. This bread has a very fine texture, looks like miracle twist. It is moist and fine for sandwiches, freezing and toasting. Too many recipes have too much shortening in the bread which causes it to be crummy and dries out quickly. I use Gold Medal flour, it pays to use the best.

—Mrs. Paul Jonson

TEA BISCUITS

- 3 cups flour
- 1 teaspoon salt
- $\frac{1}{2}$ cup warm milk
- 2 cakes yeast
- $\frac{1}{2}$ cup shortening
- 1 tablespoon sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 cup chopped nuts
- $\frac{1}{2}$ cup sugar

To $1\frac{1}{2}$ cups sifted flour add salt and shortening, combining as for pie crust. Add yeast and 1 tablespoon sugar to warm milk and stir into the first mixture, beating vigorously. Cover and let stand 20 minutes, then beat in eggs, vanilla and remaining $1\frac{1}{2}$ cups flour. Stir until smooth. The dough will be stiff and slightly sticky. Tie dough loosely but firmly in a square of dampened cloth, and drop in a pail of cool water. When it comes to the top, remove from pail, and let the water drain off before turning dough onto a platter. With a tablespoon, cut off pieces the size of an egg. Roll each piece in sugar and nut mixture, twist into a figure S and place on baking sheet. Let stand 5 minutes and bake in a hot oven 375 degrees for 10 or 15 minutes. Makes about 2 dozen

Mrs. O. J. Nielson



SWEET ROLLS

- 1 cake compressed yeast
- 1½ cups potato water
- 2/3 cup sugar
- 1½ teaspoons salt
- 2 well beaten eggs
- 1 cup lukewarm mashed potatoes
- 7 to 7½ cups sifted flour
- 2/3 cup shortening (part butter)

Dissolve yeast in lukewarm potato water. Mix shortening, sugar, salt and mashed potatoes. Add yeast mixture. Blend thoroughly with eggs. Stir in enough flour to make the dough stiff. Then let rise for 1½ hours. Punch down. Then turn out on floured board. Shape into rolls. Let rise until double in size. Bake at 375 degrees 30 to 45 minutes. Brush top of rolls with butter when almost done.

Mrs. Robert S. Millett
Mrs. Henry Groon

OATMEAL MOLASSES BREAD

- 2 packages dry yeast
- ½ cup lard
- 3 cups quick oatmeal
- 5 cups warm water
- ½ cup sugar
- ½ cup molasses
- 3 teaspoons salt

Enough white flour to make usual consistency of white bread.

Soak yeast in small amount of lukewarm water, put lard and oatmeal into mixing pan, and pour water over. Cool to lukewarm. Add yeast mixture and remaining ingredients. Allow to rise, same as white bread, but if short of time, it can be shaped into loaves when only risen once. Raisins may be added. Yield 4 or 5 loaves.

—Mrs. Victor Olson
Mrs. Lester Schuttler
Mrs. Edwin Hokanson

OATMEAL BREAD

- 1 package yeast
- 1 teaspoon sugar
- 1 cup warm water
- 1 cup flour; make a sponge of this, let stand until light.

Then add:

- 1 cup scalded and cooled milk
- 1½ cups uncooked oatmeal
- ¼ cup brown sugar
- ¾ cup raisins
- 2 tablespoons shortening
- 1 tablespoon salt
- 3 cups flour
- 3 tablespoons molasses

Turn out on board, knead until smooth. Let rise, knead down, let rise again until light. Form into two loaves, bake at 375 degrees 45 minutes.

Mrs. Clarence Hanson

FRENCH BREAD

Put 1 cup warm water in a bowl and add:

- 1 package yeast
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons shortening
- 3¾ cups flour

Combine well, turn dough out on lightly floured board and knead until elastic, about 8 minutes. Place in greased bowl, brush top with melted shortening, cover and let rise until double in bulk, punch down and let rise again. Punch down and form a long narrow loaf, rolling gently back and forth to lengthen loaf and taper ends. Place on lightly greased cookie sheet, sprinkle with corn meal. Make slashes at 2 inch intervals, brush with cold water and let rise uncovered. Brush again with cold water and sprinkle with sesame seed. Bake at 375 degrees for 30 minutes.

Mrs. Wayne Remsburg

BLUE HILL BREAD

- 1 package yeast
- $\frac{1}{4}$ cup warm water
- 2 cups shredded wheat biscuits
- 1 cup scalded milk
- $1\frac{1}{2}$ cups boiling water
- $\frac{1}{4}$ cup shortening
- 3 teaspoons salt
- 2 cups whole wheat flour
- $2\frac{1}{2}$ cups white flour

Soak yeast in warm water. Soak shredded wheat biscuits in scalded milk and boiling water, add shortening and salt. Let cool and add to yeast mixture. Add both flours, knead well, and let rise twice in greased bowl. Make into 2 loaves, let rise again and bake.

Mrs. Maynard Pearson

DARK BREAD

- 1 cake compressed yeast
- $\frac{1}{2}$ cup lukewarm water
- $3\frac{1}{2}$ cups lukewarm water, potato water or scalded milk
- $\frac{1}{4}$ cup molasses
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 tablespoon salt
- 2 cups rye-graham flour, or whole wheat or rye

$\frac{1}{2}$ cup melted shortening

3 cups white flour or enough to make a soft dough

Dissolve yeast in $\frac{1}{2}$ cup lukewarm water and let stand 15 minutes. Add all the remaining ingredients and beat with electric mixer for 10 minutes. Add 3 more cups flour or enough to make a stiff dough. Knead well. Place in a greased bowl, cover and let rise in a warm place. When doubled in bulk, repeat kneading process and let rise. Shape into 4 loaves. Let rise and bake.

—Mrs. Ida Johnson

Mrs. Milton E. Albin

Mrs. Martin Pearson

BURNT SUGAR BROWN BREAD

- 1 package yeast
- $\frac{1}{4}$ cup water
- 1 tablespoon salt
- 3 tablespoons shortening
- 1 tablespoon fennel seed (mashed)
- 2 cups rye flour
- $\frac{3}{4}$ cup sugar
- $4\frac{1}{2}$ cups boiling water
- 2 cups white flour

Dissolve yeast in water and set aside. Burn $\frac{3}{4}$ cup sugar until light brown; take off stove and add boiling water. When cool, add to the other ingredients. Add 2 cups white and rye flour, mix together and let stand a few minutes, then mix in more white flour until stiff. Cover and let rise in a warm place. This makes four loaves. Bake at 350 degrees 45 minutes.

—Mrs. P. H. Stadum

RYE BREAD

- 4 cups scalded and cooled milk
- 1 tablespoon salt
- 2 cakes yeast, dissolved in $\frac{1}{2}$ cup warm water, 1 tablespoon sugar

Add flour enough to make a soft sponge, beat well, let rise in warm place until very light and bubbly, about 45 minutes to one hour. Then add:

- 4 tablespoons shortening, melted
- $\frac{1}{2}$ cup molasses
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ teaspoon anise seed crushed
- 4 cups rye flour

Mix well and add enough white flour to make a stiff dough, easy to handle. Let rise for about 1 hour, mold into loaves, let rise until double in bulk. Bake one hour at 350 degrees. Make 4 loaves.

—Mrs. A. C. Edstrom

CASSEROLE BREAD

- $\frac{1}{2}$ cup boiling water
- 3 tablespoons shortening
- $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup evaporated milk
- $\frac{1}{4}$ cup warm water
- 1 package active dry yeast
- 2 eggs
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ cup seedless raisins
- $3\frac{1}{2}$ cups flour

Pour boiling water over shortening, stir until shortening is melted. Measure warm water into a small bowl. Sprinkle in the yeast, stir until dissolved. Stir into first mixture. Stir in beaten eggs, nuts and raisins. Stir in half the flour and beat until smooth. Stir in remaining flour. Cover. Let rise in a warm place until doubled in bulk. Punch down and turn into a lightly greased 2 quart casserole, cover and let rise until nearly doubled in bulk, about 1 hour. Bake at 375 degrees for 1 hour. Cool on a rack. May serve plain or with frosting.

Frosting:

- $\frac{2}{3}$ cup powdered sugar
 - 1 tablespoon evaporated milk
 - $\frac{1}{2}$ teaspoon vanilla
- Mix and spread on top of bread and sprinkle with chopped walnuts.

—Mrs. Louis Willig

PRUNE BREAD

- 1 package yeast
- 1 cup lukewarm water
- 1 teaspoon sugar
- $1\frac{1}{2}$ cups whole wheat flour
- $1\frac{1}{4}$ cups scalded milk
- 2 teaspoons salt
- $\frac{1}{2}$ cup sugar
- 6 tablespoons shortening
- 4 cups flour (about)
- 2 cups uncooked prunes, soaked and pitted

Dissolve yeast and sugar in lukewarm water, let stand 5 minutes, then blend in whole wheat flour and beat smooth. Cover and let rise in a warm spot about 1 hour or until light. Then scald milk; and dissolve in it the salt, sugar and shortening. Let cool. When lukewarm add milk mixture to yeast sponge and beat smooth. Thicken with enough white flour to make medium dough. Knead until smooth and let rise until doubled. Fold down and work in prunes which have been cut up and dusted with flour. Let rise again until nearly doubled, divide and make into 2 loaves. Place in greased pans and let rise. Bake 50 minutes at 350 degrees. —Mrs. Carl J. Anderson



PUMPERNICKLE BREAD

1½ cups cold water
¾ cup corn meal
1½ cups boiling water
1½ tablespoons salt
1 tablespoon sugar
2 tablespoons fat
2 cups mashed potatoes
1 tablespoon caraway seed
1 package yeast
¾ cup lukewarm water
6 cups rye-graham flour
2 cups white flour
Stir cold water into the corn meal until smooth. Add the boiling water and cook, stirring constantly, about 2 minutes to a mush. Add salt, sugar and fat, and let stand until lukewarm. Add potatoes, caraway seed and yeast, which has been dissolved in lukewarm water. Finally, add the rye meal, and white flour. Mix and knead to a smooth stiff dough, using white flour on the board. Cover and let rise in a warm place until double its bulk. Shape into 3 or 4 loaves, place in greased pans, let rise to top of pans. Bake in moderately hot oven, 375 degrees, 1 hour or longer.

Mrs. Marvin Dahlberg

RYE BREAD

4 cups water
1 cup light molasses
1 cup brown sugar
4 teaspoons salt
2 tablespoons lard
Boil 3 minutes, cool to lukewarm
2 packages dry yeast mixed with ¾ cup warm water
Mix the above and pour over:
7 cups white flour
4 cups rye
1 cup raisins (optional)
Makes 4 loaves, bake 1 hour at 325 degrees.

—Mrs. Raymond Nelson

SHREDDED WHEAT BREAD

2 cakes yeast
¾ cup lukewarm water
2 tablespoons and 1 teaspoon sugar
2 cups boiling water
4 crumbled shredded wheat biscuits
3 tablespoons fat
1 tablespoon salt
1/3 cup molasses, dark is best
5 to 5½ cups white flour
Dissolve yeast in lukewarm water. Add 1 teaspoon sugar and let stand until spongy. Pour boiling water over crumbled biscuits. Add fat, sugar, salt and molasses. When lukewarm stir in yeast. Add flour gradually, mixing until stiff dough is formed. Knead and place in greased bowl. Cover and let rise until double in bulk. Knead down and let rise again. Shape into loaves, place in a greased pan and let rise until double.

—Mrs. Roy Sanford

WHOLE WHEAT BREAD

2 cups scalded milk
4 tablespoons sugar
1 tablespoon salt
¾ cup shortening
1 package yeast
¾ cup warm water
3 cups whole wheat flour
2 cups sifted white flour
Add sugar, salt and shortening to scalded milk. Cool to lukewarm. Add yeast which has been soaked in ¾ cup warm water. Add flour gradually, mix well, turn out on floured board, knead until smooth, about 10 minutes. Place dough in greased bowl, let rise until double knead down, shape into loaves, let rise until double again. Bake at 425 for 15 minutes, then 375 for 35 minutes. Makes 2 loaves. —Mrs. Meda Wikner, Mrs. Ida Johnson, Mrs. J. W. Lundgren

WHITE BREAD

- 2 packages dry yeast in $\frac{1}{2}$ cup warm water
- 3 $\frac{1}{2}$ cups warm liquid (milk, water, potato water or $\frac{1}{2}$ milk)
- $\frac{1}{4}$ cup sugar
- 2 tablespoons salt
- $\frac{1}{4}$ cup shortening
- 11-12 cups sifted flour

Stir sugar, salt, shortening in liquid, then beat in 4 cups flour and yeast with rotary beater or spoon until smooth. Add remaining flour, until dough leaves sides of bowl. Turn on lightly floured board and knead until dough becomes smooth and elastic, and not sticky, about 10 minutes. Place in large, greased bowl. Grease top of dough, cover with waxed paper, let rise in warm place until doubled (1 to 1 $\frac{1}{2}$ hours). Punch down and let rise again. Divide dough into 4 parts, and round up each portion. Let rest 10 minutes. Make into 4 loaves, cover pans and let rise in warm place until dough reaches top of pan, and corners are filled, about 1 to 1 $\frac{1}{2}$ hours. Bake at 375 for about 55 minutes. Pan size 9x5x3. —Mrs. Henry Groon

Minnie Wiberg
Mrs. Dale Klutman

JEWISH COFFEE CAKE

- 1 cup shortening
- 2 cups sugar
- 4 eggs
- 3 teaspoons baking powder
- 3 cups flour
- 1 cup milk

Topping

- 3 tablespoons sugar
 - 3 teaspoons cinnamon
- Put 1/3 dough in angel food tin, sprinkle with 1/3 the topping then the dough again, topping again, topping, and dough, finishing off with the rest of the topping. Bake at 350 degrees for one hour.

Mrs. Edwin R. Smith

SWEDISH RYE BREAD

- 1 package yeast
- $\frac{1}{2}$ cup warm water
- 2 cups boiling water or milk
- 2 cups rye flour
- $\frac{3}{4}$ cup molasses
- $\frac{1}{4}$ -1/3 cup shortening
- 2 teaspoons salt
- 1 tablespoon caraway seed (optional)

6 cups white flour, or more
Dissolve yeast in warm water. Mix sifted rye flour, molasses, shortening, salt and caraway. Pour over this the boiling water. Cool. Stir in yeast mixture. Add white flour, enough to make a stiff dough. Knead well, cover and set aside in warm place to rise to double in size. Knead down and let rise again. Divide into 3 parts. Let rest for 15 minutes. Shape into 3 round loaves and place on cookie sheet. Let rise to double in size. Bake at 350 degrees for 40 minutes.

—Mrs. Henry R. Ronell, Mrs. Russell Tilberg, Mrs. William Osvog, Mrs. Gust Gylfe, Mrs. P. H. Stadum, Mrs. A. E. Edstrom

BREAD STICKS

- 2/3 cup warm water, 110 to 115 degrees
- 1 package active dry yeast or 1 tablespoon granulated yeast
- 1 teaspoon salt
- 1 tablespoon sugar
- $\frac{1}{4}$ cup soft shortening
- 2 cups flour

Dissolve yeast in the water. Add salt, sugar, shortening and flour. Let rise until double in size. Roll into pencil size strips. Brush with egg white. Sprinkle with any of the following seasonings or any other favorite: onion salt or flakes, poppy seed, celery seed, sesame seed. Bake at 350 degrees about 15 minutes. Makes about 40 five to six inch sticks. Go well with salads.

Mrs. Everette Andersen



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ADDITIONAL RECIPES

FRENCH TOAST

12 slices bread
4 eggs
2 cups milk
 $\frac{1}{2}$ teaspoon salt
Beat eggs, add milk and salt. Dip slices of bread in mixture and fry in hot shortening until a delicate brown on both sides.

Mrs. Alf Jacobson

BAKED EGGS

Butter
Eggs
Milk
Pepper
Salt
Butter each cup in a muffin tin. Break an egg into each cup. Pour 1 or 2 tablespoons of rich milk over each egg and season with salt and pepper. Bake in a moderate oven until milk bubbles and the whites are set. Serve on buttered toast while hot.

Mrs. Daisy Larson



SCRAMBLED EGGS

2 slices bacon
4 eggs
4 tablespoons milk
Few grains pepper
Salt to taste
Little minced onion, if desired.
Cut bacon into small pieces and fry until crisp. Beat eggs and add milk, pepper and salt. If onion is used, fry it with the bacon. Pour egg mixture into a skillet and scramble slowly. Serve while hot.

Mrs. Daisy Larson

BAKED OMELET

4 eggs, separated and beaten
1 cup white sauce
Salt and pepper, cheese optional
Add beaten yolks to white sauce, season, then fold in whites, bake in moderate oven 20 or 30 minutes.

—Mrs. Paul Melin

Mrs. Dennis Peterson

GERMAN RAW POTATO PANCAKES

12 average potatoes, ground fine, with liquid
1 egg
1 teaspoon salt
Flour enough to hold them together, the dough will be thin. Spread thin in frying pan, and fry on both sides until golden brown. Serve with butter or syrup, or old fashioned sorghum. They are delicious.

Mrs. Paul Jonson

MAPLE SYRUP

1 cup white sugar
1 cup brown sugar
1 cup white syrup
1 cup boiling water
1 teaspoon maple flavoring or as desired.
Mix and boil 1 minute, stirring constantly.

Mrs. C. Leonard Nelson

Mrs. Axel Jonson

WAFFLES

WAFFLES

- 3 eggs, beaten well
- 2 cups buttermilk or sour milk
- 1 teaspoon soda
- 2 cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons sugar
- 6 tablespoons soft shortening or oil

Beat until smooth. Bake for sweet milk waffles, omit soda and increase baking powder to 4 teaspoons. Use sweet milk in place of buttermilk. Separate eggs, fold stiffly beaten whites in last.

Mrs. M. D. Jensen

WAFFLES

- 3 eggs
 - 2 cups sweet milk
 - 2 cups flour
 - 2 rounded teaspoons baking powder
 - 1 teaspoon sugar
 - Pinch of salt
 - 2 tablespoons melted butter
- Beat egg yolks, add milk, then the flour sifted with the sugar, salt and baking powder. Add butter, then the stiffly beaten egg whites.

Mrs. Leonard Fickbohm

WAFFLES

- 2 cups sour milk or buttermilk
 - $\frac{1}{2}$ cup sour cream
 - 1 teaspoon soda
 - $\frac{1}{2}$ teaspoon baking powder
 - 1 teaspoon salt
 - Flour to thicken
 - 2 eggs
- Beat eggs and add last

Mrs. Earl Wagner

- 2 cups flour
 - 1 egg
 - 2 teaspoons baking powder
 - $\frac{1}{2}$ teaspoon salt
 - Milk
- Add milk to make batter. Bake in hot waffle iron. —Mrs. Price

CARAMEL TOAST

- Bread
 - Butter
 - Brown sugar
- Spread butter on slices of bread and cover with brown sugar. Put slices on cookie sheet. Brown in hot oven until sugar is melted and toast is slightly brown.

Mrs. Daisy Larson

CINNAMON TOAST

- Bread
 - Sugar
 - Cinnamon
 - Butter
- Mix equal parts of sugar and cinnamon. Sprinkle over buttered slices of bread. Put slices on cookie sheet. Place in hot oven to melt sugar and slightly brown the toast.

Mrs. Daisy Larson

CREAM ON TOAST

- 2 slices bacon
 - 1 tablespoon flour
 - 2 cups and 1 tablespoon milk
 - 1 egg or 2 egg yolks
 - Salt to taste
- Cut bacon into small pieces. Fry until crisp. Add flour, 2 cups milk and salt. Stir constantly and cook until thick. Beat egg to which add 1 tablespoon milk. Pour into hot mixture and let come to a boil. Serve hot on buttered toast.

Mrs. Daisy Larson

ADDITIONAL RECIPES

ADDITIONAL RECIPES

WAKES



FROSTING

$\frac{1}{4}$ cup margarine or other shortening

Milk

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup white sugar

Add milk to the shortening to make $\frac{1}{2}$ cup. Boil ingredients to soft ball. Cool and stir. Spread on cake. Mrs. John E. Larson

FUDGE FROSTING

1 cup sugar

$\frac{1}{4}$ cup milk

$\frac{1}{4}$ cup cocoa

$\frac{1}{4}$ cup butter

Put on heat. Stir until all is well mixed; boil hard 1 minute. Remove from heat, place in pan of cold water, cool thoroughly, then beat until thick. Add 1 teaspoon vanilla. Do not stir while boiling. This is a never fail recipe and enough for a loaf cake or 2 layer cake. —Mrs. Lester Froke

BROWN SUGAR FROSTING

$\frac{3}{4}$ cup brown sugar

6 tablespoons cream

4 teaspoons butter

1 cup powdered sugar

Boil brown sugar, butter and cream for one minute. Add the powdered sugar.

Mrs. Eugene Swenson

ANGEL FOOD TOPPING

Beaten yolks from angel food

1 cup sugar

juice of 2 oranges

grated orange rind

Cook above in double boiler and add:

Cherries, nuts, pineapple (drained), 1 pint whipped cream.

Mrs. Ralph Gulberg

CHOCOLATE FLUFFY FROSTING

2 cups powdered sugar

1 large egg

$\frac{1}{4}$ cup shortening

$\frac{1}{2}$ teaspoon vanilla

Pinch of salt

2 squares chocolate, melted

Beat egg, adding 1 cup powdered sugar. Add shortening and vanilla. Beat well. Add remaining sugar, salt and chocolate. Makes enough frosting to cover a large cake.

—Mrs. Daisy Larson

CREAMY CHOCOLATE FROSTING

$\frac{1}{4}$ cup hot water

2 tablespoons butter

1 $\frac{1}{2}$ squares chocolate

2 cups powdered sugar

$\frac{1}{2}$ teaspoon vanilla

Place water, butter and chocolate in sauce pan. Heat until chocolate is melted. Mix with the powdered sugar and beat until right consistency to spread. If too thick add a little water. If too thin add more powdered sugar.

Mrs. Delbert Horn

NEVER-FAIL CHOCOLATE FUDGE FROSTING

1 $\frac{3}{4}$ cups white sugar

$\frac{2}{3}$ cup cream or small can Carnation

2 tablespoons butter

Pinch of salt

$\frac{1}{4}$ pound marshmallows

$\frac{3}{4}$ package chocolate chips

1 teaspoon vanilla

Boil sugar, cream, butter and salt 5 minutes. Remove from heat and add cut-up marshmallows and chocolate chips. Stir until both are well dissolved. Frosting stays creamy. —Mrs. Melvin Anderson

NEVER FAIL FROSTING

2 cups powdered sugar, sifted
½ cup spry
2 tablespoons butter
2 tablespoons cake flour
2 egg whites
Little salt
Vanilla

Put all ingredients in mixing bowl. Beat with electric mixer until light and fluffy.

Mrs. Leonard Karli

TOPPING FOR ANGEL FOOD CAKE

1 pint whipping cream
1 cup sugar
1 teaspoon vanilla
3 tablespoons cocoa
pinch of salt

Set in refrigerator overnight or for several hours before whipping cream stiffly. Spread between layers of cake and on top.

SEVEN MINUTE ICING

2 egg whites
1 scant cup sugar
3 tablespoons cold water
2 tablespoons white syrup
Vanilla or other flavor, as desired
Place first 4 ingredients in top pan of double boiler. Set pan in boiling water in bottom pan, but do not let water continue boiling. While beating 6 to 6½ minutes let water simmer. Remove from hot water. Add flavor and beat ½ minute longer.

Mrs. Em Bjorge

FUDGE FROSTING

1 cup sugar
¼ cup spry
1/3 cup milk
1 square chocolate
Boil all one minute. Cool before spreading on cake.

FUDGE FROSTING

1 square chocolate
¼ cup butter
¼ cup milk
½ cup white syrup
¼ teaspoon salt
1 teaspoon vanilla
1 cup sugar

Mix ingredients and bring to a full boil. Boil 1 minute. Cool. Add vanilla. Beat and spread when right consistency.

Mrs. James Mathison

CARAMEL FROSTING

2 cups brown sugar
½ cup table cream
1/3 cup butter
¼ teaspoon salt
1 teaspoon vanilla
¾ cup nuts, chopped

Combine sugar, cream, butter and salt. Cook until soft ball stage when tested in cold water. Remove from heat and cool. Add flavoring and nuts.

Mrs. Dennis Jacobson

BOILED FROSTING

¾ cup sugar
¼ teaspoon cream of tartar
1/3 cup hot water
1 egg white (stiffly beaten)
½ teaspoon vanilla
4 marshmallows

Combine sugar, cream of tartar and water and place over low heat. Stir until sugar is dissolved. Boil until it spins a thread or a soft ball in cold water. Pour syrup into the beaten egg white. Beat constantly and add four cut up marshmallows and vanilla. Beat until ready to spread.

Mrs. Alvin Tilberg

ANGEL FOOD CAKE AND VALENTINE CAKE

1 $\frac{3}{4}$ cups egg whites
1 $\frac{1}{2}$ teaspoons cream of tartar
 $\frac{1}{2}$ teaspoon salt
2 cups sugar
1 cup cake flour
Vanilla

Beat egg whites, cream of tartar and salt until stiff. Gradually add 1 cup sugar. Add vanilla. Sift cake flour with 1 cup sugar. Add sifted ingredients to egg whites. Fold in well. Bake in tube pan at 325 degrees for 1 hour. Remove from oven and invert pan until cold.

For Valentine cake: Divide batter in 2 parts. Fold in 1 teaspoon vanilla into one part. Fold $\frac{1}{2}$ teaspoon peppermint extract and a few drops of red coloring into other half. Drop batter by spoonfuls into pan, alternating pink and white batter.

Icing for Valentine Cake:

1 cup sugar
1 teaspoon corn starch
 $\frac{1}{4}$ teaspoon cream of tartar
4 tablespoons cold water
Cook to soft ball stage. Add 8 or 10 cut marshmallows. Pour over one stiffly beaten egg white. Add $\frac{1}{2}$ teaspoon vanilla, 2 drops of peppermint extract and a few drops of red food coloring. Spread on cake. This icing never cracks and is not sticky.

Mrs. Albin Fars
Mrs. Martin Albin

FROSTING

2 egg whites
1 cup sugar
 $\frac{1}{4}$ teaspoon cream of tartar
1/3 cup boiling water
Beat egg whites stiff. Add sugar and cream of tartar. Pour the boiling water over the egg white mixture and beat for 10 minutes. Add your desired flavoring.

Mrs. Orland Ganschow

RAW APPLE CAKE

2 cups chopped unpeeled apples
1 cup sugar
1 egg
 $\frac{1}{2}$ cup cooking oil
1 $\frac{1}{2}$ cups flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 cup nuts
1 teaspoon vanilla
Sprinkle sugar over apples. Let stand 30 minutes. Stir in rest. Add powdered sugar before removing from oven. Serve with whipped cream.

Mrs. Gordon Burman

BLACK WALNUT FUDGE CAKE

2 $\frac{1}{4}$ cups sifted cake flour
1 $\frac{3}{4}$ cups sugar
1 teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder
1 $\frac{1}{2}$ teaspoons salt
3 squares chocolate
 $\frac{1}{2}$ cup boiling water
2 teaspoons vanilla
 $\frac{2}{3}$ cup buttermilk
4 eggs
Add 2/3 cup shortening
1 $\frac{1}{2}$ cups black walnuts, finely chopped
Sift together flour, sugar, soda, baking powder and salt. Cut chocolate in fine pieces in mixing bowl. Pour on boiling water. Let stand until soft. Blend. Add shortening and vanilla. Beat until smooth. Add buttermilk, all but $\frac{1}{4}$ cup. Add dry ingredients. Blend at low speed, then beat 2 minutes with mixer. Add eggs and remaining milk, blend and then beat 2 minutes longer. Fold in chopped nuts. Bake at 350 degrees 35 to 40 minutes.

Mrs. Lyle Eloffson

APPLE SAUCE CAKE

$\frac{1}{2}$ cup shortening
1 cup sugar
 $1\frac{1}{2}$ cups apple sauce, sweetened
1 teaspoon soda
2 eggs
2 cups flour
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon allspice
 $\frac{1}{2}$ teaspoon salt
2 tablespoons cocoa, optional
1 cup raisins, chopped
 $\frac{1}{2}$ cup nut meats, chopped
Cream shortening and sugar. Add eggs. Sift flour, soda, salt, cocoa and spices together. Add flour mixture alternately with apple sauce to creamed mixture. Fold in raisins and nuts. Pour into greased cake pan and bake at 350 degrees for 35 minutes.

—Mrs. Martin Burkman, Mrs. Price, Helen Johnson, Gertrude Jensen



BURNT SUGAR CUP CAKES

2 eggs
1 cup sugar
 $1\frac{1}{2}$ cups flour
1 teaspoon baking powder
1 cup sour cream (thick)
1 teaspoon soda
2 tablespoons burnt sugar
1 teaspoon vanilla
Beat well eggs and sugar, add soda to cream, add baking powder to flour. Add alternately to beaten eggs and sugar. Makes 24 cup cakes. Bake at 350 degrees 20 to 25 minutes.
To burn sugar: 3 cups sugar in skillet and heat until medium brown, add $1\frac{1}{2}$ cups hot water, cook until jelly-like. Keeps in jar indefinitely.

Mrs. Erwin Ronell

BUTTERSCOTCH WALNUT CAKE

2 cups dark brown sugar
 $2\frac{1}{3}$ cup butter or other shortening
4 eggs, unbeaten
1 cup chopped nuts
1 cup milk
2 $\frac{2}{3}$ cups sifted flour
4 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
2 teaspoons vanilla
Cream butter and sugar until fluffy, add eggs one at a time. Beat until smooth. Add sifted dry ingredients, alternately with milk. Add vanilla and nuts. Bake in layers or loaf at 375 degrees for 30 to 35 minutes.

Frosting:

$\frac{1}{4}$ cup soft butter
3 cups sifted confectioner's sugar
 $\frac{1}{2}$ teaspoon instant coffee dissolved in
 $\frac{1}{4}$ cup hot water
Decorate with walnut halves.

Mrs. Duane Vanderhoff



BUTTERMILK CAKE

2 cups sugar
1 cup shortening
1 egg
2 cups buttermilk
3 cups flour, sifted
 $\frac{1}{4}$ teaspoon salt
2 teaspoons soda
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon cloves
1 cup raisins
1 cup chopped nuts
Cream shortening and sugar and add egg, buttermilk and flour which has been sifted with other dry ingredients. Soak raisins in hot water and add. Bake 45 minutes at 350 degrees.

Mrs. Selma Johnson

DUTCH APPLE CAKE

1 cup sugar
½ cup shortening* (part butter)
2 eggs
1 ½ cups flour
2 teaspoons baking powder
¾ cup milk
Pinch of salt
2 apples, sliced
Mix together and put in greased
9x12 pan.

Topping:

¼ cup brown sugar
¼ cup white sugar
1 tablespoon cinnamon
Bake 30 minutes at 350 degrees.
Mrs. Dallas Young
Mrs. Elmer Bachman



CHOCOLATE CHIP CAKE

1 cup dates
1 teaspoon soda
1 cup hot water
1 cup butter or oleo
1 cup sugar
1 ¾ cups flour
2 eggs
1 ½ cups cocoa
1 cup chocolate chips
½ cup nut meats
1 teaspoon vanilla
Dash of salt
Add soda to dates and pour hot water over them and let stand until cool. Cream sugar, butter, and then combine with dates, flour, eggs, cocoa and vanilla. Add ½ cup chips. Place in a greased and floured pan 9x13. Sprinkle top with rest of chips and ½ cup nut meats. Bake 40 minutes at 350 degrees. Needs no frosting. —Mrs. E. A. Pearson
Mrs. Wilhelm Nelson
Mrs. Gary Elofson

BUTTERSCOTCH CHEWY CAKE

4 eggs
2 cups brown sugar, firmly packed
1 tablespoon butter
1 ½ cups flour, sifted
1 ½ teaspoons baking powder
1 ½ cups pecans
1 teaspoon vanilla
Toppings
Beat eggs with rotary beater in top of double boiler 'til blended. Stir in sugar and butter. Stir until hot, about 5 minutes. Remove from heat. Sift together flour and baking powder. Add to cooked mixture. Add vanilla and mix until all is well blended. Fold in pecans. Turn in to well greased and floured 13x9 inch pan. Bake at 350 degrees from 25 to 30 minutes. Serve with whipped cream, ice cream, or sprinkle with sifted powdered sugar while still warm.
Mrs. Wilbert Clow

MOTHER'S BURNT SUGAR CAKE

½ cup butter
1 ½ cups sugar
2 eggs
2 level teaspoons baking powder
1 cup water
2 ½ cups flour
3 tablespoons burnt sugar
1 teaspoon vanilla
Burn sugar by placing ¼ cup sugar in pan over heat. Let stand until it throws off a blue smoke. Add ¼ cup hot water and let melt.
Frosting:
1 cup sugar
½ cup cream
Burnt sugar, left over from above. Let boil until thick. Beat until creamy. —Peterson Sisters

FLUFFY BANANA CAKE

3 small ripe bananas mashed fine
2 cups white flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup shortening, soft butter or margarine
 $1\frac{1}{2}$ cups white sugar
2 eggs, unbeaten
1 teaspoon vanilla
 $\frac{1}{4}$ cup buttermilk or sour milk
 $\frac{1}{2}$ cup nut meats, chopped
Mix all the ingredients together. Beat hard until fluffy. Pour into cake pan and bake at 350 degrees for 30 minutes or until done.

Mrs. Wynard Vanden Brink

CHOCOLATE CAKE

$\frac{1}{2}$ cup chocolate, grated
Boiling water
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup butter
1 teaspoon baking powder
2 cups flour
 $\frac{1}{2}$ cup buttermilk
1 teaspoon soda
1 teaspoon cinnamon
3 eggs
Fill cup with chocolate with boiling water. Let cool. Mix all ingredients in usual manner. Bake 25 minutes.

Mrs. Lester Gravelle

BANANA CAKE TOPPING

2 medium fully ripe mashed bananas
 $\frac{3}{4}$ cup sugar
1 egg white
Dash of salt
Combine all ingredients, beat until thick and fluffy and serve on top of gingerbread, spice, applesauce and angel food cake.

Mrs. J. L. Holscher

CHOCOLATE APPLESAUCE CAKE

1 cup sugar
 $\frac{1}{4}$ cup shortening
1 egg
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup applesauce (unsweetened)
1 cup flour
1 heaping tablespoon cocoa
1 teaspoon soda
Nuts, raisins or dates may be added.

Cream shortening, sugar and egg. Sift together dry ingredients and mix with creamed mixture. Bake at 350 degrees.

Mrs. Wally Lundgren

CHOCOLATE SOUR CREAM CAKE

$1\frac{1}{2}$ cups sour cream
3 eggs
 $\frac{1}{2}$ cup cocoa in boiling water to make a thick paste
1 teaspoon soda
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
2 scant cups flour

Filling for Cake—Cream Nut

Frosting:

1 cup sugar
1 cup cream
5 tablespoons flour
3 or 4 egg yolks
 $\frac{1}{2}$ teaspoon vanilla
Chopped nuts
Cook above on low heat, adding nuts just before using the filling. This frosting will keep for two months in refrigerator. Variation can be made by adding some fudge frosting to this.

Mrs. Algot Zingmark

CHOCOLATE CAKE

(This is the teenagers' delight—a new way of baking chocolate flavored cake.)

- 1 ½ cups sifted all purpose flour
- 3 tablespoons cocoa
- 1 cup sugar
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon vinegar
- 1 teaspoon vanilla
- 5 tablespoons salad oil
- 1 cup water

Sift first five ingredients into a greased 8 inch square cake pan. Make three depressions in dry ingredients. Pour vinegar into one, vanilla into another, salad oil in the third. Pour water over all. Mix well, until smooth. Bake in moderate oven (350 degrees) 35 minutes. When cool, frost or serve with ice cream and chocolate sauce. Makes 9 servings.

Mrs. Leonard Johnson

RED DEVILS FOOD CAKE

- 1 ½ cup white sugar
- ½ cup shortening
- 2 eggs
- 2 squares melted chocolate
- 1 cup cold water
- 1 ½ teaspoon soda (put in cold water), or 1 teaspoon soda and ½ teaspoon cream of tartar

2 cups cake flour
½ teaspoon salt
1 teaspoon vanilla
Cream sugar and shortening well and add eggs, salt and vanilla. Beat. Add melted chocolate, then flour and water alternately and beat. Bake 45 minutes at 350 degrees. Wait until cake is cold before you cut it, if you want it red.

—Mrs. Leser Froke

Mrs. Meda Wikner

CHOCOLATE MASHED POTATO CAKE

Large Loaf or 3 Layer Cake

- 1 cup shortening
 - 2 cups sugar
 - 4 eggs
 - 1 cup mashed potatoes
 - 2 ½ cups flour
 - 1 ½ teaspoons baking powder
 - 1 teaspoon soda
 - 1 teaspoon nutmeg
 - 1 teaspoon cinnamon
 - 1 teaspoon cloves
 - ½ teaspoon allspice
 - 1 cup milk
 - 1 teaspoon vanilla
 - 1 teaspoon lemon
 - 1 cup raisins
 - ½ cup cocoa
 - 1 cup nut meats, chopped
- Cream shortening and sugar. Add eggs and mashed potatoes. Sift together flour, baking powder, soda and spices. Add alternately with milk to the creamed mixture. Add vanilla, lemon, raisins, cocoa and nuts. Mix well. Put in cake pan. Bake at 375 degrees 25 to 30 minutes. —Mrs. John Finch

QUICK DEVILS FOOD

- ½ cup soft butter
 - 1 ½ cups sugar
 - 1 cup sour milk
 - 1 teaspoon soda
 - 2 eggs
 - 2 cups flour
 - 3 heaping tablespoons cocoa
- Vanilla
Dissolve soda in a little hot water. Put all ingredients in mixing bowl and beat thoroughly. Bake in moderate oven.

Ada R. Englund

CHOCOLATE CAKE

2/3 cup shortening
 1½ cups sugar
 3 eggs
 2½ squares bitter chocolate
 2¼ cups cake flour
 1 teaspoon soda
 1 teaspoon salt
 1¼ cups buttermilk

Cream shortening, sugar and eggs until fluffy. Blend in melted chocolate. Sift cake flour. Sift together flour, soda and salt. Blend dry ingredients alternately with buttermilk. After all is well mixed, pour into 9x13 inch pan. Bake at 350 degrees 40 to 45 minutes. —Mrs. James Mathison



ORANGE FRUIT CAKE

½ cup butter or oleo
 1 cup sugar
 2 eggs
 2 cups flour
 1 teaspoon salt
 1 teaspoon soda
 ½ teaspoon baking powder
 1 cup buttermilk or sour milk
 1 orange (ground)
 1 cup raisins

Beat shortening and sugar. Add eggs. Then add flour, salt, baking powder, soda and buttermilk, a little at a time. Add raisins and orange last. Bake at 350 degrees 30 to 40 minutes.

Frosting for Orange Fruit Cake

3 tablespoons butter
 1 cup brown sugar
 3 tablespoons sweet cream
 1 cup powdered sugar

Mix all of above and put on cake while cake is still hot.

Mrs. David Lawrence

DEVILS FOOD CHIFFON

¾ cup boiling water
 ½ cup cocoa
 1 cup egg whites (8 to 10 eggs)
 ½ teaspoon cream of tartar
 1¾ cups sifted cake flour
 1¾ cups sugar
 1½ teaspoon soda
 1 teaspoon salt
 ½ cup salad oil
 8 to 10 egg yolks
 2 teaspoons vanilla

Combine boiling water and cocoa. In a large mixing bowl, beat egg whites with cream of tartar until very stiff. Sift together cake flour, sugar, soda and salt. Put in mixing bowl. Make a well in center. Pour in salad oil, egg yolks, cocoa mixture and vanilla. Beat well. Fold flour mixture into beaten egg whites. Blend well. Pour into ungreased 10 inch tube pan. Cut through batter several times with knife to remove air pockets that may have formed. Bake at 325 degrees for 55 minutes. Increase heat to 350 degrees and bake 10 to 15 minutes longer. When cake springs back when lightly touched with finger, cake is done. Invert pan to cool. Remove cake. May frost with fluffy white icing.

Mrs. James Carlson



DEVIL'S FOOD CAKE

2 cups sugar
 ¾ cup butter
 6 egg yolks
 ¾ cup water
 1¾ cups flour
 Pinch of salt
 ¼ pound melted chocolate
 2 teaspoons baking powder
 6 egg whites

Alma Anderson

RED CHOCOLATE CAKE

- ½ cup shortening
- 1½ cups sugar
- 1 2-oz. bottle red food coloring
- 2 heaping tablespoons cocoa
- 1 cup buttermilk
- 2½ cups flour
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon vinegar
- 2 eggs

Cream shortening, sugar and eggs. Make a paste of the cocoa and coloring. Add to the creamed mixture. Add buttermilk alternately, with the sifted flour and salt. Add vanilla. Add soda to vinegar, then add to the mixture, blending, not beating. Bake 25 to 30 minutes at 350 degrees, in two 8-inch cake pans, then cool. Split cakes in two through center. Makes a 4 layer cake.

Mrs. Seth Hall, Jr.



FRUIT CAKE

- 2 cups sugar
- ¾ cup Crisco
- 2 cups boiled raisins
- 1½ cups raisin water
- 1 cup walnuts
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 2 teaspoons soda in hot raisin water
- 2 eggs
- 4 cups flour

Cream sugar and shortening, add eggs, then raisin water, flour and spices, then nuts. Bake 1 hour at 300 degrees.

Mrs. Emma Zetterlund

FRUIT CAKE

- 1 pound Brazil nuts
 - 1 pound English walnuts
 - 1 pound dates
 - 1½ cups sugar
 - 1½ cups flour
 - 1 teaspoon baking powder
 - ¼ teaspoon salt
 - 4 small bottles red maraschino cherries
 - 4 small bottles green maraschino cherries
 - 4 eggs, separated and beaten separate
- (Use cherry liquid)

Mix the sugar with the nuts and dates, uncut. Sift the dry ingredients together. Fold together the whites and yolks, and mix with the rest of the ingredients and bake 1½ hour at 350 degrees. Put in 2 bread loaf pans.

Mrs. Maynard Jensen
Mrs. Severt Sommervold

ECONOMY CAKE

- 1 cup brown sugar
- 1 cup white sugar
- ¾ cup shortening
- 1 egg, unbeaten
- 2½ cups sour milk
- 3 teaspoons soda
- 3 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 1 cup raisins, ground

Cream shortening and sugar. Beat in egg. Add 2 cups sour milk. Mix soda in ½ cup sour milk. Sift flour, cinnamon, nutmeg and salt. Add soda mixture alternately with flour mixture to the shortening mixture. Fold in raisins. Bake in moderate oven.

Mrs. Lynn Outka

DATE NUT CUPCAKES OR LOAF

- 2 cups dates, pitted
- 1 cup walnut meats, chopped
- 1/3 cup shortening
- 1 cup boiling water
- 5 tablespoons cold water
- 1 teaspoon soda
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 1 egg
- 2 cups flour, sifted
- 1 teaspoon baking powder
- 1 teaspoon salt

Put dates, nuts and shortening in mixing bowl and pour boiling water over and beat until smooth. Add cold water. Stir in soda, brown sugar, vanilla and egg. Blend well. Sift flour with baking powder and salt. Beat the flour mixture into the date mixture until well blended. Pour into well greased muffin tins or paper cups, about 3/4 full. Bake at 375 degrees for 20 minutes. Makes about 2 dozen.

Mrs. Soren Clemenson
Mrs. Laurel Anderson
Mrs. John Finch

PINEAPPLE UPSIDE DOWN CAKE

- 4 tablespoons butter
- 1/2 cup brown sugar
- 1 can or 1 cup crushed pineapple or sliced pineapple with maraschino cherry in center
- 3/4 cup sugar
- 1 egg, well beaten
- 1/2 cup milk
- 1 1/4 teaspoons baking powder
- 1 1/4 cups flour

Dissolve butter and sugar in skillet. Over this place pineapple. Mix the other ingredients and pour over first mixture in skillet. Bake in skillet. Turn out while hot.

—Mrs. Erwin Voegeli

QUEEN ELIZABETH'S CAKE

- 1 cup dates, cut up
 - 1 cup boiling water
 - 1 teaspoon soda
 - 1 cup sugar
 - 1 cup butter
 - 1 egg, beaten
 - 1 teaspoon vanilla
 - 1/2 teaspoon salt
 - 1 1/2 cups flour, sifted
 - 1/2 cup nuts, chopped
- Pour boiling water over dates. Add soda. Let stand. Mix the ingredients in the usual manner. Do not substitute any other shortening for butter. Blend with date mixture. Pour into 9x12 greased pan. Bake at 350 degrees for 30 minutes.

Frosting

- 5 tablespoons brown sugar
- 2 tablespoons butter
- 5 tablespoons cream

Mix well. Spread on cake. Broil.
Mrs. Jenny Benson
Mrs. Arthur Hanson
Mrs. Martin Evjen

SWEDISH OR SNOWFLAKE CAKE

- 2 1/2 cups flour
 - 1 1/2 cups sugar
 - 2 teaspoons baking powder
 - 1 teaspoon salt
 - 1/2 cup shortening
 - 1 cup milk
 - 1 teaspoon vanilla
 - 1/2 teaspoon almond flavoring
 - 4 large egg whites
- Sift flour once before measuring. Sift together flour, sugar, baking powder, salt and then add shortening, milk, vanilla and almond. Add unbeaten egg whites. Beat two more minutes. Bake in 350 degree oven in 9x13x2 inch pan or 2 layer pans at 375 degrees for 25 minutes. —Mrs. Fanny Olson

Mrs. Clarence Wagner

PINEAPPLE COCONUT CAKE

2½ cups cake flour
1½ cups sugar
3½ teaspoons baking powder
¾ teaspoon salt
¾ cup Crisco
1 cup liquid (½ cup water and ½ cup milk)
1½ teaspoons flavoring
½ cup unbeaten egg whites (4)
2/3 cup shredded coconut
Add shortening to sifted dry ingredients, then liquid and flavoring. Beat vigorously 2 minutes. Add egg whites, beating 2 minutes more, fold in coconut. Bake in layers or loaf at 350 degrees.

Pineapple Creamy Icing:

2 tablespoons shortening
1 tablespoon butter
¼ teaspoon salt
½ cup powdered sugar
Cream these and add alternately:
2½ cups powdered sugar
½ cup crushed drained pineapple. Tint with yellow coloring.

Mrs. Edwin Johnson

LAZY DAISY CAKE

1½ cups sugar
½ cup shortening
1 cup milk
2 teaspoons baking powder
3 eggs, beaten
2½ cups cake flour, sifted
1 teaspoon salt
1 teaspoon vanilla
Mix in order given. Bake at 350 degrees for 30 minutes.

Topping:

¾ cup butter or margarine
10 tablespoons brown sugar
½ cup coconut
4 tablespoons milk
Mix ingredients and spread on baked cake. Place under broiler to brown. Watch carefully so topping does not burn as it takes just a few minutes.

Mrs. Burton Burkman

SOUTHERN COCONUT CAKE

¾ cup shortening
1½ cup sugar
2¾ cups flour
2¾ teaspoons baking powder
1 teaspoon salt
1 cup water
1 teaspoon lemon or vanilla flavoring
1 cup coconut
2 tablespoons milk
4 egg whites stiffly beaten
Cream sugar and shortening. Sift dry ingredients and add to creamed mixture alternately with water. Soak coconut in milk. Add flavoring and coconut to batter. Fold in beaten egg whites. Pour into prepared pans (2 8-inch layers). Bake in 350 degree oven for 35 minutes. Deliciously completed when filled with lemon filling and frosted with 7 minute frosting sprinkled with coconut. An orange or lemon frosting is also good. —Mrs. LeRoy Sundheim

MOLASSES CAKE

1 cup white sugar
1 cup butter
2 eggs
1 cup molasses
1 level teaspoon soda
½ cup water
½ cup sour cream
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 cup raisins
½ cup nut meats, chopped
3 cups flour
Cream sugar and butter. Add eggs and beat. Add soda to molasses and beat. Add to sugar mixture. Add water and cream. Mix spices, raisins, nutmeats and flour. Add to the other ingredients and mix. Bake in moderate oven for 1 hour.

Mrs. Ferdinand Larson

LIGHT FRUIT CAKE

$\frac{1}{2}$ cup butter or substitute
 $1\frac{1}{2}$ cups sugar
1 tablespoon lemon peel
1 tablespoon orange peel
1 tablespoon citron peel
1 cup seedless raisins
 $\frac{1}{2}$ cup nuts
3 cups sifted flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup milk or water
1 teaspoon flavoring
3 egg whites

Cream butter or substitute. Add sugar gradually and cream again. Add finely chopped fruits and nuts and mix well. Sift together dry ingredients and add to first mixture alternately with milk or water and flavoring. Fold in stiffly beaten egg whites. Bake in loaf or tube pan in moderate oven (325) for one hour.

Alma Anderson

JELLY ROLL

4 egg yolks
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
4 egg whites
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup sifted cake flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt



Beat egg yolks until thick and lemon colored. Gradually beat in $\frac{1}{4}$ cup sugar and vanilla. Beat egg whites until almost stiff, gradually add remaining $\frac{1}{2}$ cup sugar and beat until very stiff. Fold yolks into whites. Sift flour, baking powder and salt 3 times, add to egg mixture; fold in. Bake in greased, waxed paper lined jelly roll pan at 375 degrees for 12 minutes. Turn out on a sugared towel and roll up. Unroll, spread with favorite jelly and reroll.

Mrs. Maynard Jensen

GRAHAM CRACKER CAKE

$\frac{1}{2}$ cup shortening
1 cup sugar
3 beaten egg yolks
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup chopped nuts
24 graham crackers crushed (size $2\frac{3}{4}$ in. square)

3 stiffly beaten egg whites
Cream shortening and sugar well. Add egg yolks, beaten, and vanilla. Sift flour, salt and baking powder together and add to the creamed mixture. Crush graham crackers fine and add to above. Then add milk and nuts. Last fold in stiffly beaten egg whites. Line cake pan with waxed paper and bake 350 degrees for 25 minutes (2 layers)—Mrs. J. Schoening

OATMEAL CAKE

1 cup boiling water
1 cup quick oatmeal
 $\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups brown sugar
2 eggs (beaten)
1 heaping cup flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
 $\frac{1}{2}$ cup raisins

Pour boiling water over oatmeal and let cool. Cream butter with brown sugar, and add beaten eggs. Add to oatmeal mixture. Then add sifted flour, soda, cinnamon and salt. Add vanilla and raisins. Mix well and put in 9x13 inch pan. Bake at 350 degrees for 35 or 40 minutes. Frost with caramel frosting, and top with whipped cream.

Ella Lewison

HOLIDAY GOLDEN FRUIT CAKE

2½ cups all purpose flour, sifted
½ teaspoon salt
4 teaspoons baking powder
5 eggs
1 cup sugar
½ cup orange juice
1 teaspoon vanilla
1 pound whole figs
1 pound whole dates
1 pound whole Brazil nuts
2 cups walnut halves
1 cup whole candied cherries
Sift together flour, salt and baking powder. Beat eggs until light and lemon colored. Add sugar gradually, beating constantly. Add dry ingredients alternately with orange juice to egg mixture. Add vanilla. Combine fruits and nuts in large bowl. Fold into batter. Pour into 2 wax paper lined 9x5x3 loaf pans. Bake at 300 degrees for about 1½ hours. Place on rack and cool 5 minutes before removing from pans.

For Lighter Cake

1 pound golden seedless raisins
2 cups candied cherries, 1 cup green and 1 cup red
1½ cups (½ pound) candied pineapple
Omit figs and dates.

Mrs. Elert Swenson

POUND CAKE

2 sticks oleomargarine
2 cups sugar
2 cups sifted flour
6 eggs
3 teaspoons lemon extract
Cream shortening and sugar, add eggs and flour alternately. Bake 1 hour at 250 degrees.

Mrs. Hans Gulbranson

MOTHER'S ORANGE CAKES

4 tablespoons butter
1 cup sugar
2/3 cup milk
2 eggs
2 cups flour
3 teaspoons baking powder
½ teaspoon salt
1 teaspoon orange extract
Grated rind of 1 orange
Cream shortening and sugar. Add milk slowly and beat well. Add well beaten eggs. Sift flour, baking powder and salt. Add to creamed mixture. Add flavoring and grated orange. Mix thoroughly. Grease individual cake tins, put a spoonful of dough in each and bake in hot oven 15 to 20 minutes. When inverted, sprinkle with powdered sugar or cover with orange icing. If the individual tins are corrugated, the cakes are fainter looking.

Orange Icing:

1½ cups powdered sugar
2 tablespoons boiling water
1 teaspoon lemon juice
Grated rind of 1 orange.

Mrs. Alf Jacobson

SALAD DRESSING CAKE

2 cups flour
½ cup cocoa
1½ teaspoons soda
¼ teaspoon salt
1 cup sugar
¾ cup salad dressing
1 cup water
1 teaspoon vanilla
Sift together flour, cocoa, soda and salt. Cream sugar and salad dressing. Add flour mixture, water and vanilla. Mix well. Bake at 350 degrees for 30 minutes.

—Mrs. Verne R. Dicky, Mrs. Oscar Nelson, Mrs. Henry Nelson

PARTY CAKE

2 teaspoons butter
1 cup milk
4 eggs
2 cups sugar
3 teaspoons fresh lemon juice
Grated rind of $\frac{1}{2}$ lemon
2 cups sifted pastry flour
3 teaspoons baking powder
Preheat oven to 350 degrees.
Grease 2 layer cake tins and dust with flour. Place butter in the cup of milk and bring only to a boil. Beat eggs until light, add sugar gradually and continue beating until it looks like mayonnaise. Add lemon juice, rind and fold in sifted dry ingredients. Gradually stir in the hot milk and butter. Bake 30 minutes.

Icing:

4 egg whites, beaten stiff
1 cup sugar
Add sugar gradually and continue beating until it forms shiny peaks. —Mrs. Augusta Swanson



CUSTARD FILLING FOR SPONGE OR SUNSHINE

3 egg yolks
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
1 pint milk
1 tablespoon gelatin
1 cup whipped cream
Pecans
Cherries
Mix yolks, sugar, salt and vanilla. Beat hard. Scald milk and pour over yolk mixture. Add soaked gelatin. Boil 10 minutes, stirring constantly. Cool until stiff. Beat into whipped cream. Use as filler between layers and also to frost the cake. Decorate with pecans and cherries—Mrs. David Davoux

RAISIN CAKE

1 cup raisins, ground
Grated rind of 2 oranges
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup shortening
1 cup sugar
2 eggs
2 cups sifted flour
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon cinnamon
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 cup sour milk or buttermilk
Cream shortening and sugar, add eggs, add sifted ingredients alternately with sour cream. Add half of nuts, raisins and orange rind. Save other half for icing. Bake at 350 degrees for 30 minutes.

Mrs. Raymond Olson

Mrs. Herbert Anderson

Icing for Raisin Cake

Half of chopped raisin, nut, orange rind mixture
2 cups powdered sugar
Orange juice enough to make of spreading consistency.

Mrs. Raymond Olson

SPONGE CAKE

1 $\frac{1}{2}$ cup sugar
2 cups bread sponge
1 cup butter
2 eggs
1 square chocolate
1 $\frac{1}{2}$ cups flour
1 cup raisins
1 teaspoon soda in
2 tablespoons vinegar
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon allspice
Cream butter and sugar, add yolks, bread sponge and chocolate. Mix well and add soda mixture. Mix flour and spices and add loosely. Then fold in beaten egg whites and bake in moderate oven. —Mrs. Bert Cole

SPONGE CAKE

6 egg yolks
½ cup cold water
1½ cup sugar
½ teaspoon vanilla
½ teaspoon orange or lemon extract
1½ cups sifted cake flour
¼ teaspoon salt
6 egg whites
¾ teaspoon cream of tartar
Beat egg yolks until thick and lemon colored. Add water and continue beating until very thick. Gradually beat in sugar, then extracts. Sift flour with salt 3 times, fold into egg yolk mixture a little at a time. Beat egg whites until foamy, add cream of tartar and beat until they form moist glossy peaks. Fold into first mixture, turning bowl gradually. Bake at 325 degrees about 1 hour in ungreased 10-inch tube pan. Invert to cool. —Mrs. M. D. Jensen
Mrs. Ernest Anderson

SPICE CAKE

½ cup shortening
1 cup sugar
2 eggs well beaten
1 teaspoon vanilla
2 cups flour
½ teaspoon salt
1 teaspoon baking powder
½ teaspoon cinnamon
Pinch of cloves and nutmeg
2/3 cup nut meats
Grated rind and juice of 1 orange
1 teaspoon soda
1 cup raisins cooked in enough water to make 1 cup
Put soda in raisin water and let cool. Cream shortening and add sugar and eggs and then dry ingredients, orange, nut meats, and put raisins in last. Bake 45 to 50 minutes at 300 degrees.
Mrs. Lewis Jenson

SALTED PEANUT CAKE

1/3 cup shortening
1 cup sugar
1¾ cups flour
1 egg
1 teaspoon soda
1 cup sour milk
1 cup salted red-skin peanuts, ground
Cream shortening and sugar. Add eggs. Sift dry ingredients. Add alternately with milk. Fold in nuts. Bake at 350 degrees for 35 minutes. Frost with browned butter frosting. —Mrs. R. C. Grant

SOUR CREAM SPICE CAKE

2 cups brown sugar
½ cup butter
3 eggs
1 cup sour cream
1 cup sour milk
3 teaspoons soda
1 teaspoon baking powder
1 cup raisins
½ cup nut meats, chopped
3 teaspoons cinnamon
1 teaspoon cloves
3 cups flour

Mrs. Erwin Voegeli

WHITE CAKE

1½ cups white sugar
½ cup shortening
2½ cups flour
Dash of salt
1 cup cold water
4 egg whites
3 teaspoons baking powder
1 teaspoon vanilla
Mix first four ingredients like a pie crust until crumbly. Add water and beat for 5 minutes. Beat egg whites until stiff enough to stand in peaks, add baking powder to eggs and fold into above batter. Bake in 9x12 prepared pan at 350 degrees for 35 to 40 minutes. —Mrs. Dewey Johnson

GOLDEN SPONGE CAKE

- 11 egg yolks
- 2 cups sugar
- 1 cup scalded milk
- $\frac{1}{2}$ teaspoon lemon
- $\frac{1}{2}$ teaspoon vanilla
- $2\frac{1}{4}$ cups sifted cake flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{4}$ teaspoon salt

Beat egg yolks with sugar until very fluffy and light colored. Add slightly cooled milk, a little at a time so egg yolk won't cook. Add flavoring. Sift flour, salt, baking powder together 3 times. Add to yolk mixture. Lastly, fold in butter carefully. Turn into 3 greased layer cake pans, lined with wax paper, and greased again. Bake in 350 degree oven for about 25 minutes. Can also be baked in large sheet pans. ---Alice Nelson



YELLOW CLOUD CAKE

- 4 eggs
- 2 cups sugar
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup scalded milk
- 2 tablespoons melted butter

Beat eggs until light and lemon colored; gradually add sugar, continue beating 10 minutes, add vanilla. Add sifted dry ingredients, lastly hot milk to which you have added the melted butter. Stir only to blend. Bake in a greased 9x14 pan, 350 degrees for 30-35 minutes. Frost or serve with whipped cream.

Mrs. Erwin Ronell

SPICE CAKE

- $2\frac{1}{4}$ cups sifted cake flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon baking soda
- 1 teaspoon salt
- $\frac{3}{4}$ teaspoon cloves
- $\frac{3}{4}$ teaspoon cinnamon
- Pinch of black pepper
- $\frac{3}{4}$ cup butter
- $\frac{3}{4}$ cup brown sugar, firmly packed

- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 1 cup buttermilk or sour milk

Heavily grease and flour bottoms and sides of three 8-inch cake pan. Sift flour with baking powder, soda, salt, cloves, cinnamon and pepper. Cream butter, add brown sugar, then white sugar until it looks like whipped cream. Add vanilla. Continue beating until mixture is fluffy. Add unbeaten eggs, one at a time, beating hard after each addition. Sift $\frac{1}{3}$ of flour mixture into batter and stir it in. Do not beat. Add $\frac{1}{2}$ of buttermilk and stir it in. Repeat these operations, ending with flour. Pour batter into greased pans. Bake at 350 degrees 30 to 35 minutes, or until cake edges leave sides of pans.

Mrs. Alf Jacobson

NEVER FAIL CARAMEL

FROSTING

- $\frac{3}{4}$ cup brown sugar
 - $\frac{1}{4}$ cup melted butter
 - $\frac{1}{4}$ cup cream or evaporated milk
- Boil together until it comes to a good boil. Then boil 1 minute. Beat in confectioners sugar and beat until right consistency to spread.

Mrs. Waldemar Peterson

PRUNE CAKE

$\frac{3}{4}$ cup soft butter or other shortening
1 cup sugar
3 tablespoons sour cream
1 teaspoon soda
 $1\frac{1}{4}$ cup flour
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon
 $1\frac{1}{2}$ teaspoon allspice
Combine the above by hand, then use medium speed on mixer for 2 minutes. Add 3 eggs, beat 2 minutes more. Add 1 cup stewed, cut-up prunes, and mix by hand. Bake in two 9-inch layers or loaf pan about 30 minutes at 350 degrees.

Filling for Layers:

1 egg
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup cut raisins
 $\frac{1}{2}$ cup nuts
Combine all but nuts and cook until thick, add nuts, cool and spread.

Frosting:

$1\frac{1}{2}$ cups sugar
1 egg white
 $\frac{1}{3}$ cup water
 $\frac{1}{8}$ teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon vanilla
Cook over hot water, beating constantly. Add vanilla, beat and spread. —Mrs. Lincoln Twedt

BROWN SUGAR ICING

1 cup brown sugar
3 tablespoons water
2 egg whites
Walnut meats, finely chopped
Boil sugar and water 3 minutes. Beat egg whites until stiff. Add syrup to egg whites in $\frac{1}{4}$ portions, beating well after each $\frac{1}{4}$ portion. After spreading on cake, sprinkle with the finely chopped walnuts. —Mrs. Oscar Nelson

TOASTED SPICE CAKE

$\frac{3}{4}$ cup shortening
2 cups light brown sugar
2 eggs
 $1\frac{1}{2}$ cups sour milk
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon allspice
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
2 $\frac{1}{3}$ cups flour
Cream shortening and sugar, separate eggs, add vanilla to yolks, beat until well mixed with sugar mixture. Add the sour milk, in which the soda has been dissolved, alternately with the flour which has been sifted with the baking powder, spices and salt. Mix until smooth. Pour into a greased pan. Spread over the meringue and bake in moderate oven 45 minutes.

Meringue:

2 egg whites
1 cup brown sugar
Pecans
Beat egg whites until they hold a point. Add sugar and continue beating until smooth. Spread over batter and top with pecans.
Mrs. Martin Burkman
Mrs. William Lorenzen

SOUR CREAM FROSTING OR FILLING

1 cup sour cream
 $\frac{2}{3}$ cup sugar
4 egg whites
1 egg
vanilla
nuts
Combine and boil until thick, stirring constantly and carefully as it burns readily.
—Mrs. Hattie Linfo

BOILED RAISIN CAKE

Boil 1 cup raisins, cool
1 cup sugar
 $\frac{1}{4}$ cup butter
2 eggs, beaten
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
1 teaspoon soda
2 cups flour
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
 $\frac{1}{2}$ cup chopped walnuts
1 cup juice from cooking raisins
Mix in the usual order. If not enough juice add water to make 1 cup. Sprinkle a little flour on cooked raisins before adding to mixture.

Mrs. Leonard Karli

ORANGE LARD CAKE

2 eggs, separated
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup lard
2 $\frac{1}{2}$ cups sifted cake flour
1 cup sugar
2 $\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ cup milk
 $\frac{1}{8}$ cup orange juice (fresh)
 $\frac{1}{4}$ teaspoon almond extract
Beat egg whites until frothy; gradually beat in $\frac{1}{2}$ cup sugar. Continue beating until stiff and glossy.

In another bowl, stir lard to soft-en, add sifted dry ingredients and milk. Beat one minute, medium speed, on mixer. Add juice, yolks and extract. Beat one more minute. Fold in egg white mixture. Pour in two 9 inch layer pans, that have been greased and floured and bake at 350 degrees. If using a 13x9 pan, bake at 350 degrees for 30 to 35 minutes.

Mrs. Waldemar Peterson

MERINGUE CAKE

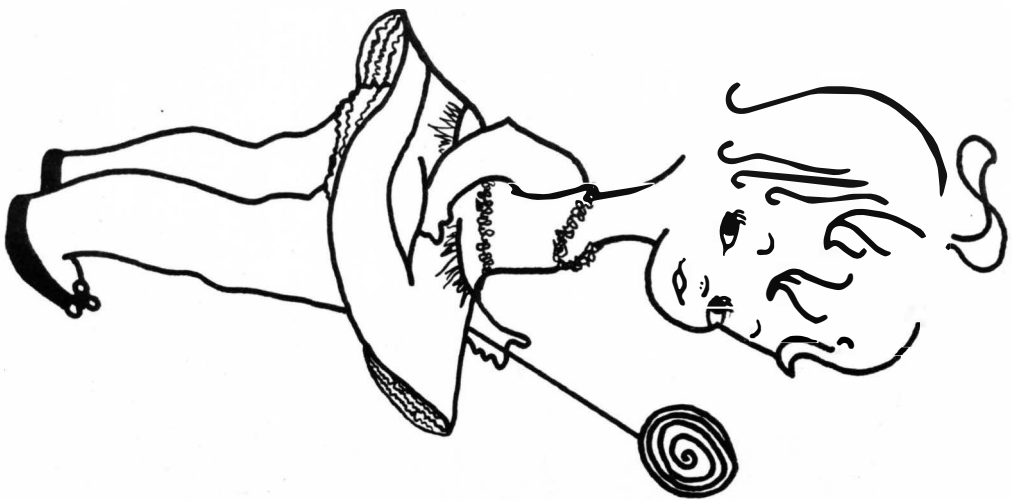
$\frac{3}{4}$ cup shortening
2 cups brown sugar
2 egg yolks
1 teaspoon soda
1 $\frac{1}{4}$ cups sour milk
2 $\frac{1}{2}$ cups flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
Blend shortening and sugar. Add egg yolks. Dissolve soda in sour milk. Add milk alternately with sifted dry ingredients. Add vanilla. Mix well. Pour into greased floured 8x10 pan. Top with "Brown Sugar Meringue" and bake at 350 degrees from 45 to 50 minutes.

Meringue

1 cup light brown sugar
2 egg whites
 $\frac{1}{2}$ cup nuts, chopped
Beat egg whites until they hold a point. Sift in sugar, beat until smooth. Spread over batter. Sprinkle nuts over top.

Mrs. Henry Hanson

Handy



ADDITIONAL RECIPES

DIVINITY

- 2 cups white sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{3}$ cup white syrup
- 2 egg whites
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup broken walnuts

Boil sugar, water and syrup until it crackles in water. Pour over stiffly beaten whites of eggs to which the salt and cream of tartar have been added. Beat until stiff. Add vanilla and nuts. Drop by spoonful on waxed paper. Work rapidly when this is ready to spoon out.

Edna Nelson

DIVINITY PUFFS

- $2\frac{1}{2}$ cups white sugar
- $\frac{1}{2}$ cup white syrup
- $\frac{1}{2}$ cup cold water

Boil together until it spins a real thin thread. Pour half of it over 2 well beaten egg whites. Boil rest of syrup until almost a brittle ball when dropped in cold water. Pour rest of this into egg white mixture. Beat until ready to drop from spoon. Add flavoring and nuts if desired. (I especially like black walnut flavoring and nuts.) Drop from spoon on waxed paper.

—Mary Ann Benson

FUDGCICLES

- 1 package chocolate pudding mix
 - 3 cups milk
 - $\frac{1}{2}$ cup white sugar
 - 1 cup heavy cream, whipped
- Add milk and sugar to pudding mix, cook as directed, cool and fold in the whipped cream. Pour into molds and freeze.

Mrs. Fanny Olson

EASY DIVINITY

- 3 cups sugar
- $\frac{3}{4}$ cup light corn syrup
- $\frac{3}{4}$ cup water
- 2 egg whites
- 1 package strawberry or raspberry jello
- 1 cup chopped nuts
- $\frac{1}{2}$ cup coconut

Mix sugar, syrup, and water and cook to boiling point. Continue cooking to hard ball (stirring often) when tried in cold water. Have ready beaten egg whites to which the dry jello has been added gradually. Beat until mixture holds its shape. Stir in nuts and coconut and quickly pour into a greased pan.

Mrs. Herbert Clementson

CHRISTMAS PUDDING CANDY

- 3 cups sugar
- 1 cup light cream
- 1 heaping tablespoon butter
- 1 teaspoon vanilla
- 1 pound dates
- 1 pound figs
- 1 pound raisins
- 1 pound coconut
- 2 cups nuts

Cook sugar, cream and butter to a soft ball stage. Beat until creamy. Then beat in fruits, nuts and vanilla. If coconut is coarse, it is better to grind it before mixing it in. When well mixed together roll as for meat loaf. Wrap in damp cloth, then in waxed paper. Put away to ripen for at least two weeks. When serving it may be sliced into squares or oblong pieces.

Alma E. Anderson

BUTTER-NUT CRUNCH

1 cup sugar
½ teaspoon salt
¼ cup water
½ cup butter or margarine
1½ cups nuts, finely chopped
1 package chocolate chips or
Hershey bars or Baker's "Dot"
chocolate, melted.

Combine sugar, salt, water and butter in a heavy sauce pan. Cook to crack stage or 285 degrees on a candy thermometer. Add ½ cup nuts, optional. Pour onto a buttered cookie sheet. Over this pour the melted chocolate. Sprinkle with remaining nuts. Break into small pieces.

Mrs. Palmer Karli

MINTS

1 package powdered sugar
3 egg whites
Mint flavoring

Beat egg whites until stiff. Add powdered sugar and drop of mint flavoring. May divide and add different fruit colorings. Roll into small balls, press flat and crease with fork. Makes about 75.

Mrs. Bill Dawley

CEREAL CANDY

5 cups Corn Flakes
3 cups Rice Krispies
½ lb. salted peanuts
½ lb. Flake Coconut
Mix together in large bowl.
In a heavy kettle put:

1 cup sugar

1 cup thin cream

1 cup white syrup

Bring to a hard ball stage.

Remove from heat.

Add 1 teaspoon vanilla flavoring

½ teaspoon coconut flavoring

Pour this over cereals and work fast until all are coated. Pack immediately into a large buttered pan. Cool and cut.

Ella Lewison

LIGHT FUDGE CANDY

2 cups white sugar

1 cup cream

3 tablespoons white syrup

Boil to a soft ball stage, then beat until stiff. Add cocoanut or nuts or both. Pour into a greased pan.

Mrs. Francis Karli

CHOCOLATE COVERED CHERRIES

1 pound powdered sugar

½ pound butter

¼ teaspoon vanilla

4 tablespoons cream

2 squares semi-sweet chocolate

1 package chocolate chips

Paraffin, 2 inches square

Cherries

Mix powdered sugar, butter, vanilla and cream thoroughly.

Melt chocolate and paraffin. First roll cherries in powdered sugar mix and then roll in chocolate mix.

Mrs. Gust Gylfe

CHOCOLATE DIP CANDY

1 lb. powdered sugar

½ cup butter

Work like pie dough.

Add 3 teaspoons cream or milk and mix in with your hands. Add vanilla, maple or peppermint flavoring or a little cocoa or coconut. Mix and form into small balls or make different shapes for different flavorings. Chill 1 to 2 hours. Melt 2 squares baking chocolate, ½ cup chocolate chips, 3 teaspoons butter and a 2 inch square of paraffin over hot water. Dip centers into the chocolate until coated using a fork. Put on wax paper to cool. You may also use maraschino cherries and nuts. Drain cherries very well and then blot with paper towels. Coat cherries or nuts with the powdered sugar mixture and dip into chocolate.

Mrs. Duane Rogness



FUDGE

2 cups sugar
 2 squares chocolate
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup white syrup
 $\frac{1}{4}$ teaspoon salt
 1 teaspoon vanilla
 Nut meats, chopped
 Mix and boil the above ingredients until the soft ball stage when tested in cold water. Cool slightly. Add vanilla. Beat until thickens. Fold in nuts. Pour into buttered pan. Hardens quickly.
 Mrs. Lyle Elofson

FUDGE

Place in a large bowl:
 2 packages chocolate chips
 3 squares bitter chocolate, shaved
 1 cup nuts
 1 jar marshmallow creme
 1 teaspoon vanilla
 Place in a large kettle:
 $\frac{1}{4}$ pound butter (optional)
 $4\frac{1}{2}$ cups sugar

1 large can carnation milk
 Bring to a boil for about 5 minutes at a rolling boil, then pour over ingredients in the bowl, and stir until the chips have dissolved.

Mrs. Eugene Swenson
 Mrs. Herbert Anderson

TOFFEE CANDY

$\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup brown sugar.
 Boil 7 minutes, stirring constantly
 Pecans, enough to cover bottom of pan
 6 oz. package of chocolate chips
 Chop pecans fine, cover bottom of 7x9 inch pan. Pour cooked mixture over nuts. Add chocolate chips over the mixture. Cover with foil until the chips are melted. Spread over the mixture
 —Edith Olson

HOLIDAY FUDGE

$2\frac{2}{3}$ cup evaporated milk
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ pound marshmallows
 $1\frac{1}{2}$ cups chocolate bits
 1 teaspoon vanilla
 1 cup walnut meats, chopped
 Mix milk sugar, butter, salt and marshmallows. Bring to a boil and boil 5 minutes, stirring constantly. Remove from heat. Add chocolate bits and stir until melted. Add vanilla and walnuts. Spread in buttered 8 inch pan. Cool. Makes about 2 pounds of fudge.
 —Miss Esther Hanson

SEA FUDGE

2 cups sugar
 12 marshmallows
 One 6-ounce can evaporated milk
 1 package chocolate chips
 $\frac{1}{4}$ pound butter or oleo
 1 teaspoon vanilla
 1 cup nuts
 Mix sugar, marshmallows and milk. Boil 10 minutes over medium heat. Pour over the combined other ingredients.
 Mrs. Elert Swenson

PEANUT BUTTER FUDGE

2 cups white sugar
 $2\frac{2}{3}$ cup sweet milk
 Boil to soft ball stage. Remove from heat and add 1 teaspoon vanilla and 1 cup peanut butter. Stir well. Add 1 cup marshmallow creme. Mix well and fast as it thickens quickly. Spread in buttered pan. One may put nut meats on top or add $\frac{1}{4}$ teaspoon black walnut flavor when mixing. Cool and cut in squares.
 Ella Lewison

QUICK FUDGE

- $\frac{1}{4}$ cup margarine
- 1 package butterscotch or chocolate pudding
- $\frac{1}{4}$ cup milk
- $1\frac{3}{4}$ cup powdered sugar
- $\frac{1}{4}$ teaspoon vanilla
- nuts (optional)

Melt margarine, add pudding, stir until well blended, add milk, bring to a bubbling boil, stirring constantly. Boil 1 minute. Remove from heat, add sugar, stir until blended, add vanilla and nuts. Pour quickly into a buttered pan, cool, cut into squares. This makes $1\frac{1}{2}$ pounds of delicious fudge. May use lemon pudding and coconut.

Mrs. Sid Angus



DIVINITY

- $2\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup corn syrup
- $\frac{1}{2}$ teaspoon vinegar
- 2 egg whites
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cream of tartar
- 1 teaspoon vanilla

Nut meats, chopped

Mix sugar, water, syrup and vinegar. Cook until it spins a thread. Pour $\frac{1}{2}$ into 2 beaten egg whites to which has been added the salt and cream of tartar. Beat with electric mixer. Cook the other half of syrup until it is brittle in cold water when tested. Beat this into the egg white mixture. Add vanilla and nuts. Drop by teaspoon onto waxed paper.

Mrs. Dwane Sanford

4 POUNDS OF FUDGE

- 4 cups sugar
 - 1 can evaporated milk
 - $\frac{1}{4}$ cup butter
 - 2 packages chocolate chips
 - 1 pint marshmallow creme
 - 2 tablespoons vanilla
 - 2 cups nuts
- Cook sugar, milk and butter to a soft ball stage. Add chocolate chips and stir until melted. Add marshmallow creme and vanilla. Fold in nuts. Pour into pans to cool.

—Mrs. Vernon Elotson

MILLION DOLLAR FUDGE

- 4 cups sugar
- 1 can Carnation Milk, large size
- 2 bars German chocolate
- 2 packages chocolate chips
- 1 can or jar marshmallow creme, pint size
- $\frac{1}{2}$ cup walnuts, chopped
- 2 tablespoons butter
- 1 teaspoon vanilla

Cook sugar and milk at a rolling boil for 7 minutes, stirring all the time. Remove from heat and add bars and chips. After these have dissolved add marshmallow creme. Mix thoroughly. Add butter and vanilla. Fold in walnuts. Pour onto buttered pan.

Mrs. A. M. Sorensen

PARTY MIX

- 1 pound butter or margarine
 - 1 pound Spanish peanuts
 - 1 box Wheat Chex
 - 1 box Rice Chex
 - 1 box Cheerios
 - 1 package pretzel sticks
- Mix ingredients. Bake at 250 degrees for 2 hours. Stir occasionally.

—Mrs. Leonard Jacobson

GOOD FUDGE

- 2 squares Baker's Unsweetened chocolate
- $\frac{3}{4}$ cup milk
- 2 cups sugar
- Dash of salt
- 2 tablespoons butter
- 1 teaspoon vanilla

Melt chocolate in milk over low heat, stirring constantly until blended. Add sugar and salt. Cook and stir over medium heat until mixture comes to a boil. Then boil without stirring to soft ball stage, 234 degrees. Add butter and vanilla. Cool to lukewarm, 110 degrees. Beat until mixture begins to thicken, lose its gloss and hold its shape. Pour at once into greased 8x4 pan. Cool and cut into squares or triangles. —Mrs. John Elofson

PEANUT BRITTLE

- 2 cups sugar
- $\frac{1}{2}$ cup hot water
- 1 cup white syrup
- 2 cups raw peanuts
- 2 tablespoons butter
- 2 teaspoons soda
- 1 teaspoon vanilla

Combine boiling water, sugar and syrup, stirring until dissolved. Boil until it will spin a thread, 264 degrees. Add raw peanuts, and cook over a low fire until it turns golden brown, 290 degrees. Take from fire, add butter, soda and vanilla. BEWARE of steam as you stir. Stir quickly. Spread on 2 well buttered large cookie sheets. When edges harden enough, pull as thin as you can. Cool and break into pieces.

Mrs. Raymond C. Holm

PEANUT CLUSTERS

- 1 package chocolate pudding (powdered form)
- 1 cup sugar
- $\frac{1}{2}$ cup evaporated milk or cream
- 1 tablespoon butter
- 1 cup salted peanuts

Cook chocolate pudding, sugar, milk and butter to a rolling boil, about 3 minutes. Remove from heat and add the peanuts. Beat until it is thick enough to drop on waxed paper. May add vanilla

Mrs. Alvin Tilberg



PECAN DELIGHTS

- $\frac{1}{2}$ pound (28 vanilla) caramels
- 2 tablespoons cream
- 1 $\frac{1}{4}$ cups small pecan halves
- $\frac{1}{2}$ cup chocolate chips

Melt caramels in double boiler. Add the cream and stir until smooth. Add the pecans. Drop by teaspoonfuls on a greased cookie sheet. Let stand until firm and not sticky. Melt the chocolate chips and spread 1 teaspoonful over each Pecan Delight. Let stand until chocolate is firm. —Mrs. John K. Bruner

PENUCHE

- 2 cups brown sugar
- $\frac{1}{2}$ cup white sugar
- 2 tablespoons light corn syrup
- 2 tablespoons butter
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup cream
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup nuts or peanuts

Boil until a soft ball stage in cold water. Remove from fire, stir until thick. Add nuts and vanilla, pour into pan, cut in squares.

Edna Nelson

MOUNTAIN MIX

Children's Afternoon Snack

- ½ cup raisins
- ½ cup shelled peanuts
- ½ cup semi sweet chocolate pieces
- 2 cups popped corn
- ½ cup jelly beans
- ¼ cup miniature marshmallows
- ¼ cup sugar coated cereal

Toss lightly together. Put in 6 individual sandwich bags.

Mrs. Robert Swenson

TAFFY CANDY

- 1 cup white Karo syrup
 - 2 cups sugar
 - 1 tablespoon vinegar
 - 1 tablespoon butter
- Boil syrup, sugar and vinegar until a hard ball forms in water, add butter and cool. Add chocolate if desired. Use butter on hands to pull the taffy.

Mrs. Raymond Olson

POPCORN BALLS

(Easy, Never-Fail)

- 1 cup sugar
 - 1/3 cup white corn syrup
 - 1/3 cup water
 - ¼ cup butter
 - 2 teaspoons salt
 - 1 teaspoon vanilla
 - 3 quarts unseasoned popcorn
- Put sugar, syrup, water, butter and salt in a saucepan and cook, stirring until sugar is dissolved. Continue cooking without stirring until syrup forms brittle balls in cold water (270 degrees). Add vanilla and stir just enough to mix it. Pour over corn and form in balls.

Mrs. Harold Trandahl

Mrs. Ed Smith

POPCORN BALLS

- 1 cup white syrup
 - 1 cup brown sugar
 - ¼ cup water
 - 1 teaspoon vinegar
- Cook until hard ball stage, remove and add 2 tablespoons butter. Sufficient syrup for 2 quarts of popcorn.

Mrs. Marvin Johnson

MARSHMALLOW POPCORN BALLS

- 1 to 1½ cups popcorn
 - 1 teaspoon salt
 - ¼ cup butter
 - ½ to 1 pound marshmallows
- Few drops vanilla
Food coloring if desired
Pop corn. Sprinkle with salt. Melt butter and marshmallows in a pan. Add flavoring and food coloring, if desired. Pour marshmallow mixture over popcorn. Mix well. Make into balls, buttering or rinsing hands often in warm water to prevent stickiness.

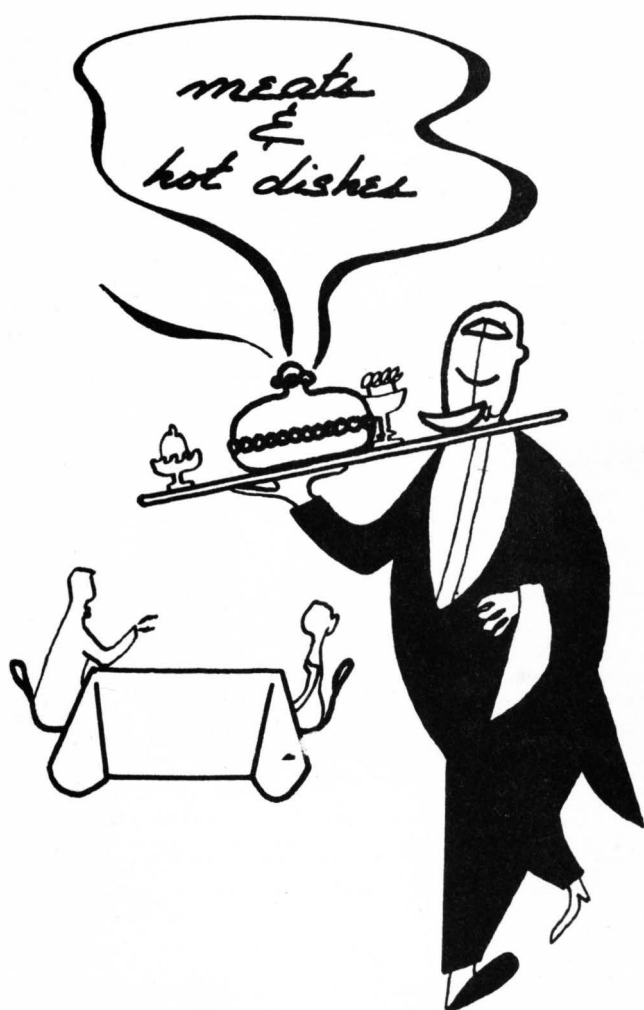
Miss LaVonne Karli

Mrs. Victor S. Olson

CARAMEL-COATED POPCORN

- 4 quarts popped corn
 - 4 tablespoons butter
 - 1/3 cup water
 - 3 cups packed brown sugar (1 lb.)
 - 2 tablespoons corn syrup
 - 1 teaspoon soda
- Combine butter, sugar, water, syrup and cook to hard ball stage, 254 degrees. Stir in soda, mix well. Pour over slightly salted popcorn which has been placed in a large greased container, and mix well. Put on waxed paper to cool.

Mrs. Raymond C. Holm



BAKED ASPARAGUS

- 1 box fresh or frozen asparagus
- 2 or 3 hard cooked eggs
- 1 cup milk
- 2 tablespoons grated cheese
- 1 tablespoon butter
- 1 teaspoon salt

Cook asparagus in salted water about 5 minutes. Melt the cheese in the milk, stirring constantly. Grease a flat casserole and arrange asparagus in the bottom, with hard cooked eggs sliced on top. Season lightly, pour over cheese sauce and bake $\frac{1}{2}$ hour at 350 degrees. Serve at once.

Mrs. Elmer E. Johnson

BAKED BEANS

- 1 $\frac{1}{2}$ pounds navy beans
- $\frac{1}{2}$ pound bacon, cut up, or Salt pork or bacon ends
- 1 medium sized onion, diced
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{2}$ teaspoon dry mustard
- 1 $\frac{1}{2}$ cups brown sugar
- 1/3 cup catsup

Soak beans over night, drain off water and put on to cook with water to cover beans. Remove from heat before done. In skillet cook bacon and onion slowly. Add this with catsup and dry ingredients to partly cooked beans. Mix and pour into large casserole. Bake at 250 degrees for 2 hours or until done. If salt pork is used, use less salt.

Mrs. Daisy Larson

GREEN BEANS WITH MEXICAN PUMPKIN SEEDS

Heat 1 can or package green beans, add salt, pepper, butter and $\frac{1}{2}$ can Mexican pumpkin seeds.—Mrs. Courtney Anderson

BAKED BEANS

- 1 quart beans
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ cup onion chopped
- $\frac{1}{2}$ cup pork cut up
- $\frac{1}{2}$ cup sugar
- 2 cups tomato juice
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon mustard
- $\frac{1}{2}$ teaspoon salt or to taste

Enough water to cover

Boil beans and soda and then drain. Mix all together. Bake 4 hours with lid on pot, 2 more hours without the lid. More water will be needed from time to time. You may want to freeze some of these.

—Mrs. Harry Day

GREEN BEAN CASSEROLE

- 1 cup green beans, drained
- $\frac{1}{2}$ cup grated cheese
- $\frac{1}{2}$ cup chow mein noodles
- 1 can small onions
- 1 can mushroom soup
- $\frac{1}{4}$ cup milk

Combine all ingredients except soup in buttered casserole, add soup and milk, top with remaining chow mein noodles and bake at 350 degrees until real bubbling hot.

—Evelyn Anderson

GREEN BEANS WITH ONION RINGS

- 1 package string beans or 1 can drained beans
 - 1 can cream of mushroom soup
 - $\frac{1}{2}$ can French fried onion rings or 1 can small onions
- Mix beans and soup in buttered baking dish and bake. Top with onion rings and return to oven until they are thoroughly warmed and crisp.

Mrs. Courtney Anderson
Mrs. Pauline Glensher

BEANS DELUXE

1 can or package frozen beans or wax beans

$\frac{1}{4}$ cup butter

2 tablespoons wine vinegar

$\frac{1}{2}$ cup chopped water chestnuts

2 teaspoons dill seed

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper

Heat together the butter, vinegar, chestnuts and seasonings. Pour over beans and heat. Delicious and different.

Mrs. Irene Fisher Coon

BAKED BEANS

2 cups dry navy beans

$\frac{1}{4}$ cup catsup

1 teaspoon salt

1 teaspoon dry mustard

$\frac{1}{2}$ cup brown sugar

3 tablespoons molasses

$\frac{1}{4}$ pound ham

Juice from ham

Clean beans and soak over night in cold water. In the morning, drain and put in pressure cooker. Add the mixture of catsup, salt, mustard, sugar and molasses. Add the ham juice saved from baking the ham and water to cover beans. When using ham juice, eliminate some or all of the salt according to how much juice is used. Dice ham and add to beans. Pressure cook for 1 hour at 15 pounds pressure. To serve, put beans in casserole and place in oven at 350 degrees for 45 minutes. If beans seem dry before browning in oven, add a little water and catsup. One may multiply the recipe, brown what is needed for a meal, then freeze the rest when cool in meal-size packages. Be sure to seal packages well.

Mrs. Herbert Eggiman

SAVORY BAKED BEANS

One 16-18 oz. can pork and beans

2 tablespoons brown sugar

$\frac{1}{4}$ teaspoon dry mustard

$\frac{1}{4}$ cup catsup

2 slices bacon, cut into 1 inch pieces

$\frac{1}{4}$ cup onion, optional

Combine ingredients. Bake covered in greased casserole in moderate oven (350 degrees) for 20 minutes. Uncover and continue baking another 20 minutes.

Serves 4. —Mrs. Lester Froke

Mrs. Vernon Granberg

Hilda O. England

BARBECUED LIMA BEANS

2 cups dried lima beans

$\frac{1}{4}$ pound bacon, cut in cubes

1 small onion sliced

1 clove garlic, chopped

$\frac{1}{4}$ cup fat

1 $\frac{1}{2}$ tablespoons prepared mustard

2 teaspoons Worcestershire sauce

1 $\frac{1}{2}$ teaspoons chili powder

1 teaspoon salt

1 can tomato soup

$\frac{1}{4}$ cup vinegar

1 tablespoon brown sugar

1 $\frac{1}{2}$ cups liquid from beans

Soak lima beans over night. Drain and add water to cover. Add bacon, cook slowly until tender. Drain. Save 1 $\frac{1}{2}$ cups liquid. Brown onion and garlic in fat. Add remaining ingredients except the beans and cook for 5 minutes. Alternate beans and the sauce in a greased casserole. Top with slices of bacon. Bake in a 400 degree oven for 45 minutes. Freezes well.

Mrs. Herbert Clementson

SQUAW DISH

1 can cream style corn
3 eggs
5 strips bacon
1 small onion
Chop onion and bacon and fry.
Drain off most of the fat, then add
corn and eggs which are barely
beaten. Stir and serve. This is
best prepared over a campfire.

Mrs. Catherine Kelley

CARROT LOAF

1 cup milk
3 eggs beaten
1 onion, diced
 $\frac{1}{4}$ cup butter
2 cups cooked, mashed carrots
1 cup fine bread crumbs
Salt and pepper
Add milk, eggs, onion and butter
to carrots, and then crumbs. Place
half the mixture in greased cas-
serole, add remaining carrots and
crumbs. Bake in 300 degree oven
30 to 40 minutes.

Mrs. Merlyn Van Rosendale

SWEET SOUR CABBAGE

2 strips diced bacon, crisp fried
2 tablespoons butter
1 medium size cabbage (may be
red)
2 medium onions, chopped
1 apple, diced (optional)
2 cups water
2 tablespoons vinegar
2 tablespoons brown sugar
2 teaspoons caraway seed
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
Saute finely shredded cabbage in
bacon fat about 5 minutes. Add
onion, apple, bacon and water
and simmer about 20 minutes.
Add vinegar, seasoning, caraway
seeds and butter; cook about 20
minutes more.—Mrs. G. H. Hagen

SPECIAL STRING BEANS

1 can green string beans
1 small onion, minced
1 can mushroom soup
Fry onion in shortening until ten-
der. Mix with string beans. Place
in buttered baking dish. Over
this pour the mushroom soup.
Bake at 375 degrees from 15 to
20 minutes.

Mrs. Rudolph O. Nelson

BUTTERED BEETS CANNED BEETS

1 cup sugar
1 cup water
1 cup vinegar
Wash beets, cook in boiling wa-
ter until tender, remove skins,
and cut into cubes. Fill sterilized
pint jars. Cook together sugar,
water and vinegar. Pour over the
beats and process 15 minutes in
water bath.

Mrs. Erwin Voegeli

CORNMEAL GREEN BEANS

6 pieces fried, diced bacon
1 can whole green beans, drained
 $\frac{1}{3}$ cup corn meal
Sprinkle corn meal over beans,
and brown in bacon grease. Turn
carefully, add bacon pieces to
beans and serve.

Mrs. Earl Wagner

HORSERADISH BEETS (Julienne Beets)

1 No. 2 can diced beets, drained
1 tablespoon cornstarch
3 tablespoons sugar
1 tablespoon butter
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup beet juice
 $1\frac{1}{2}$ tablespoons vinegar
2 tablespoons prepared horse-
radish
Mix all ingredients except beets,
then add beets, cover and bake
 $\frac{1}{2}$ hour at 350 degrees.

Mrs. Leonard Haugen

CARROT LOAF

2 cups milk
2 cups carrots boiled and mashed
1 cup boiled rice
3 eggs, beaten
salt, pepper and butter to taste
Mix and bake in buttered baking dish $\frac{1}{2}$ hour at 325 degrees.

Mrs. Herman Zetterlund

CARROT LOAF

$\frac{3}{4}$ cup celery finely chopped
 $\frac{1}{2}$ cup onion, chopped
2 tablespoons butter
1 quart carrots, mashed or riced
 $\frac{3}{4}$ cup cracker crumbs
3 eggs
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon savory, crushed

Pan fry onion and celery in butter. Combine carrots with crumbs, eggs and seasonings. Add celery and onion. Line bottom of a greased loaf pan with foil. Spread mixture in a pan. Bake in 350 degree oven until inserted knife comes out clean, about 35 minutes. Serves 8.

Marlys Satterlee

CAULIFLOWER WITH CHEESE SAUCE

1 medium cauliflower
2 tablespoons flour
2 tablespoons butter
1 cup milk
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup grated cheese

1 cup grated bread crumbs
After removing outer leaves cook cauliflower slightly in salted water 10 to 15 minutes. Drain. Pour over the cheese sauce, sprinkle with bread crumbs, bake in a moderate oven for 20 minutes.

Mrs. Algot Zingmark



SOUTHERN CORN PUDDING

$\frac{1}{4}$ cup butter
2 tablespoons sugar
 $\frac{1}{4}$ cup flour
2 teaspoons salt
 $1\frac{1}{4}$ cup milk
3 cups fresh or frozen corn
3 eggs

Melt butter in saucepan. Blend in flour, salt and sugar. Stir until smooth (do not brown). Add milk. Cook until thick. Stir corn into flour mixture. Add eggs beaten until frothy. Pour into buttered shallow $1\frac{1}{2}$ quart casserole. Set in pan with 1 inch hot water. Bake in moderate oven (350 degrees) until just set, about 45 minutes. Makes 6 to 8 servings

Mrs. Leonard Sternquist

ESCALLOPED CORN

1 can corn
 $\frac{1}{2}$ cup cracker crumbs
4 tablespoons grated cheese
 $\frac{2}{3}$ cup milk
1 egg
2 tablespoons butter
Salt to taste, pepper to taste
Mix all ingredients thoroughly. Bake in quick oven approximately 35 minutes.

Mrs. Walter Kuhnert

CORN AND TOMATO CASSEROLE

2 cups whole kernel corn drained
2 cups tomatoes
1 cup fine cracker crumbs
2 tablespoons butter
Salt and pepper
Put ingredients in greased baking dish in alternate layers with the crumbs. Dot with butter. Cover and bake 20 minutes at 350 degrees. If mixture gets dry, add water. Uncover and bake 10 minutes longer. Serves 4.

Mrs. Henry R. Ronell



SOUTHERN CORN

1 large tablespoon butter
Mix with it 1 tablespoon flour
Add 1 can corn
3 egg yolks, beaten
2 cups milk
Pepper and salt, to taste
1 teaspoon sugar
Whites of 3 eggs beaten, folded in. Bake 45 minutes in a moderate oven. —Mrs. Arvin Wicklund

CORN FAIRFAX

$\frac{1}{4}$ cup minced onion
 $\frac{1}{4}$ cup chopped celery
4 tablespoons bacon drippings or butter
2 cups cream style corn
 $\frac{2}{3}$ cup green beans
1 tablespoon minced parsley
2 tablespoons flour
1 teaspoon salt
 $\frac{1}{4}$ teaspoon paprika
 $1\frac{1}{2}$ cups rich milk
2 whole eggs
 $\frac{2}{3}$ cup bread or cracker crumbs
4 tablespoons butter
 $\frac{2}{3}$ cup grated cheese

Combine onion, celery and bacon drippings, and simmer for 5 minutes. Then add corn, green beans and parsley. Cook this slowly 5 minutes longer. Mix the flour, salt and paprika, and stir into this mixture. Add the rich milk and cook for 4 minutes more. Beat the eggs and combine, adding a small amount of the hot mixture to the eggs first, then pour into buttered baking dish. Top with the bread crumbs which have been blended with butter and grated cheese. Bake at 375 degrees for 15 minutes. This can be put together and then refrigerated until serving time, but allow a little more time for baking then.

Mrs. Glenn Wikle

CORN PUDDING

1 can corn, drained
2 eggs, beaten
1 tablespoon butter
1 cup milk
 $\frac{1}{4}$ teaspoon salt
Dash of pepper
Mix corn, eggs, butter and milk. Season with salt and pepper. Pour into greased baking dish and set dish in pan of hot water. Place in oven and bake at 350 degrees from 50 to 60 minutes. Serves 6 to 8. Suggestions: 1 egg and $\frac{2}{3}$ cup soft bread crumbs may be used in place of 2 eggs. If one uses cream style corn, use $1\frac{1}{2}$ cups corn and $\frac{1}{3}$ cup milk.

Mrs. Walter Kuhnert

MY FAVORITE POTATO CASSEROLE

10-12 medium sized potatoes
2 pimentoes
 $\frac{1}{2}$ of a green pepper
 $\frac{1}{2}$ cup butter
3 tablespoons flour
2 cans Carnation milk
 $\frac{1}{2}$ cup cheese
Cracker crumbs for topping
Boil potatoes with the jackets on. When cold, peel and dice very fine. Fill oblong glass pan about half full, and sprinkle cut pimentoes over the potatoes. Make a sauce of melted butter, minced green pepper, flour and canned milk. When this thickens add the cheese and salt and pepper to taste. Pour over potatoes but do not stir. Cover with cracker crumbs, dot with butter and bake in a very slow oven, about 300 degrees for one hour. Do not let them boil. —Mrs. Ben Howe

COWBOY'S DREAM

- 12 potatoes, boiled
- 1 sliced onion
- 1 can tomato soup
- 1 can kidney beans
- $\frac{1}{2}$ pound bacon, cut in pieces and fried

Drain bacon, and saute the onion in about 2 tablespoons of the fat. Slice the potatoes and combine all ingredients in a greased baking dish, seasoning to taste. Bake about 1 hour in a moderate oven, 375 degrees.

Mrs. Eugene Swenson

PEAS

- $\frac{1}{4}$ cup butter
 - $\frac{1}{4}$ cup celery, chopped
 - $\frac{1}{4}$ cup flour
 - 1 cup milk
 - 1 package frozen peas
 - $\frac{1}{4}$ cup pimento
 - 1 6-oz. can mushrooms, diced
- Melt butter, add celery and cook over low heat 5 minutes. Add flour and blend. Gradually add milk. Cook until thick. Add peas, pimientos and mushrooms. Cook 5 minutes.

Mrs. Marlow Engberg

SWEET POTATO BALLS

- 3 pounds sweet potatoes, cooked and mashed
 - 2 eggs
 - 1 teaspoon salt
 - Marshmallows
- Form into balls with marshmallow in center. Roll in corn flake crumbs, bake in oven until open.

Dressing:

- $\frac{1}{2}$ cup brown sugar
 - $\frac{1}{2}$ cup cream
 - 1 teaspoon flour
 - $\frac{1}{2}$ teaspoon vanilla
- Cook until thick, put a little over each ball when served.

Mrs. Raymond Nelson

STUFFED PEPPERS

- 6 peppers
- 1 pound ground beef
- 1 $\frac{1}{2}$ -2 cups cooked rice
- 1 egg
- $\frac{1}{2}$ chopped green pepper
- 1 can tomatoes
- $\frac{1}{2}$ can water

Clean peppers and stuff with mixture of meat, rice, egg and pepper. Set upright in a pot in a skillet, and pour tomatoes and water over them. Put a bay leaf on top of each, and cook on top of stove until done.

Mrs. Courtney Anderson

GREEN RICE

- 2 cups cooked rice
 - 1 cup ground parsley
 - 2 cups evaporated milk
 - 1 package pimento cheese
 - $\frac{1}{3}$ cup oil
 - 2 eggs well beaten
 - 1 chopped onion
- salt and pepper to taste
- Place in pan of hot water, bake at 350 degrees 40 minutes. Serve with cream of mushroom soup, creamed tuna, or chicken.

Mrs. Edwin R. Smith

WOODCHUCK LUNCHEON DISH

- $\frac{1}{4}$ pound butter, melted
 - 3 tablespoons flour
 - 1 pint Half and Half
 - $\frac{1}{4}$ pound cream cheese
 - 1 3-oz. can mushrooms
 - 1 small can pimientos
 - 6 hard boiled eggs
- Salt and pepper to taste
- Make a cream sauce of butter, flour and milk, add seasonings. Add cut up cream cheese, sauteed mushrooms, pimientos and chopped eggs. Serve over chow mein noodles

Mrs. Raymond A. Olson



MACARONI LOAF

2 cups macaroni, cooked
2 tablespoons pimento, chopped
 $\frac{3}{4}$ cup cheese, finely diced
1 tablespoon onion, minced
1 cup dry bread crumbs
1 teaspoon salt
 $\frac{1}{2}$ teaspoon paprika
2 tablespoons butter, melted
2 eggs, well beaten
1 $\frac{1}{2}$ cups canned tomatoes
Mix all ingredients together thoroughly. Grease a loaf pan, place waxed paper in the bottom and grease again. Turn mixture into pan. Bake at 350 degrees for approximately 40 minutes. Turn out on platter, garnish and serve with any sauce desired. Makes 8 servings.

Mrs. C. Leonard Nelson

POTATOES

Boil potatoes with jackets. Cool and peel, cut. Melt butter and dip potatoes in butter and roll in crushed potato chips. Bake until brown.

Mrs. Dewey Johnson

SCALLOPED SWEET POTATOES AND ORANGES

2 medium-sized sweet potatoes
1 large orange, peeled
1 teaspoon grated orange rind
2 tablespoons sugar
2 tablespoons table fat
 $\frac{1}{2}$ cup orange juice
Place a layer of sweet potatoes in a greased baking dish, top with a layer of orange slices. Sprinkle with orange rind, salt and sugar and dot with fat. Repeat until all ingredients are used. Pour orange juice over the top, and cover. Bake at 350 degrees 45 minutes to 1 hour. Makes 4 servings.

Mrs. Charles Wallin

MACARONI AND ASPARAGUS ESCALLOP

4 tablespoons flour
4 tablespoons butter
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
1 cup asparagus liquid
1 cup milk
 $\frac{1}{2}$ pound cooked (canned or fresh) asparagus
2 $\frac{1}{2}$ cups cooked macaroni
 $\frac{1}{2}$ cup buttered crumbs
Make a sauce of the flour, butter, seasonings, liquid. Cut the asparagus in inch lengths and place alternately with macaroni and sauce, until all ingredients are used. Top with crumbs and bake at 350 degrees about 20 minutes.

Mrs. Chester Bean



SCALLOPED POTATOES AND HAM

6 medium potatoes
3 tablespoons butter
2 tablespoons flour
3 cups milk
Sliced or cubed ham
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
2 tablespoons chopped onion
1 cup grated cheese (optional)
Pare potatoes, slice thin. Make a white sauce, add grated cheese. Put half the potatoes in greased casserole; cover with ham and half the sauce, seasonings and onion, then more potatoes and rest of ingredients. Cover and bake at 350 degrees about 1 hour. Uncover and continue baking until brown. Cream of mushroom sauce may be used in place of the white sauce.

Catherine Kelley

COUNTRY STYLE TOMATO SOUP

- 1 peck ripe tomatoes
 - 6 onions
 - 1 red pepper
 - 1 green pepper
 - 6 whole cloves
 - 1 small bunch celery
- Cook until done and put through a sieve.
- 1 cup flour
 - 1 cup sugar
 - $\frac{1}{2}$ cup butter
 - $\frac{1}{3}$ cup salt

Add to the above and cook 10 minutes. Seal while hot. Makes about $8\frac{1}{2}$ pints. When serving, add an equal amount of water.

Hilda O. England

PINK SUPPER DISH

- 1 cup milk
 - 2 tablespoons butter
 - 2 tablespoons flour
 - 1 cup strained tomato juice
 - $\frac{3}{4}$ cup cheese, grated
- Salt and pepper to taste
- Make white sauce of first three ingredients. When thickened add tomato juice, cheese, serve over toast.

—Mrs. Paul Melin

SPANISH MEAT BALLS OR PORCUPINES OR HAM BALLS

- 2 cups tomato juice, boiled with
 - 3 cups water, and
 - 1 teaspoon chili powder
 - 1 lb. ground beef
 - $\frac{1}{2}$ lb. ground ham
 - $\frac{1}{2}$ cup rice
 - $\frac{1}{2}$ cup milk
 - 1 egg
 - $\frac{1}{2}$ teaspoon chili powder
- Salt and pepper to taste
- Make balls of meat, rice, milk and egg, drop in hot liquid. Simmer $1\frac{1}{2}$ hours.

Mrs. Harry Day

SPLIT PEA SOUP

- 1 cup split peas
 - 2 quarts boiling water
 - 1 sliced onion
 - 2 tablespoons butter or
 - diced salt pork
 - 1 pint rich milk
 - 2 tablespoons flour
 - 2 tablespoons butter
 - 2 teaspoons salt
 - $\frac{1}{4}$ teaspoon pepper
 - 1 teaspoon sugar
- Wash peas, soak 50 minutes in boiling water. Add onion sauted in the butter, or salt pork. Cover and simmer until soft, $1\frac{1}{2}$ to 2 hours. Sieve; add the milk, bring to a boil and thicken with the flour and butter blended, add seasonings.

Mrs. Chester Bean

BRAISED BEEF ROLLS (Oxrolader)

- 2 pounds round steak
 - $\frac{1}{4}$ pound fat pork or bacon
- Salt, pepper
- 2 tablespoons butter
 - 1 to 2 cups weak stock or water
 - 1 tablespoon flour
 - $\frac{1}{4}$ cup cream
- Wipe meat with cloth, cut in thin pieces and pound lightly. Sprinkle with salt and pepper. Place one strip fat on each slice of beef and roll up, tying with string or fastening with toothpick. Saute in butter in Dutch oven or skillet until brown. Sprinkle with flour, add hot stock or water and season. Simmer covered 1 to $1\frac{1}{2}$ hours or until tender, turning occasionally. Remove strings or toothpicks, place rolls in hot deep serving dish. Mix cream and flour and add to pan drippings, simmer 10 minutes and pour over rolls. Serve with boiled or fried potatoes, pickled beets or lingonberries.

Mrs. Catherine Kelley

APPLE AND SWEET POTATO CASSEROLE

Tart apples
Brown sugar
Sweet potatoes
Salt, pepper
Link sausage

Put a layer of peeled, sliced apples in a casserole. Sprinkle with brown sugar. Add layer of sliced sweet potatoes. Sprinkle with salt and pepper. Repeat until casserole is full. Put link sausage on top. Bake at 325 degrees for 45 minutes or until tender.

Mrs. Martin Burkman



ALMOND SPECIAL CHICKEN CASSEROLE

1 cooked chicken, diced (4-5 lbs.)
 $\frac{1}{2}$ to 2 cups rice (may use $\frac{1}{2}$ wild rice)
2 pounds pork sausage, browned and drained
1 green pepper, chopped
1 bunch celery, chopped
1 or 2 onions, chopped
3 packages Lipton chicken noodle soup
3 tablespoons lemon juice or Realemon
 $\frac{1}{2}$ pound almonds
 $4\frac{1}{2}$ cups water
 $4\frac{1}{2}$ cups chicken stock

Saute pepper, celery, onion; add all ingredients except chicken, cover tightly and bake for 40 minutes. Stir once. Add chicken and bake 15 minutes more, 325 degrees. More or less rice may be added, as desired.

Mrs. Courtney Anderson

Mrs. Evelyn Eveleth
Mrs. Mauritz Granberg

CHICKEN CASSEROLE

2 cups diced chicken
1 package frozen peas and carrots
1 can mushroom soup
 $1\frac{1}{3}$ cups water
 $\frac{1}{2}$ cup milk
Dash of salt
 $1\frac{1}{3}$ cups minute rice
 $\frac{1}{2}$ cup grated Cheddar cheese
Thoroughly clean and cut up chicken. Cook until somewhat tender. Remove meat from bones and dice. Combine in saucepan frozen peas and carrots, mushroom soup, water, milk and salt. Bring to a boil, then simmer 2 to 3 minutes. Pour half of mixture into casserole. Over this, first spread the minute rice; second, the diced chicken; third, the remaining mushroom mixture. Top with the cheese. Bake at 350 degrees for 20 minutes.

Mrs. Marlow Engberg

CHICKEN-DRESSING HOT DISH

1 hen or chicken, cooked, cut up in small pieces
6 to 8 cups bread crumbs
 $\frac{1}{2}$ cup chopped celery
1 onion, salt, pepper, sage to taste
 $\frac{1}{2}$ teaspoon baking powder
2 cups milk
2 beaten eggs
 $1\frac{1}{3}$ cup fat
Chicken broth to cover
Saute onion until light brown, add seasonings, bread, baking powder and celery, then eggs and milk. Grease dish, add layers of chicken, then dressing, etc. Pour on broth to cover. Bake 1 hour at 350 degrees. Sprinkle with corn flakes, potato chips, etc. Serves at least 10.

Mrs. Jerald Johnson

BENTON CHICKEN LOAF

- 1 cup broken cooked spaghetti
- 1 cup cooked diced chicken
- 1 cup dry bread crumbs
- 1½ cups warm milk
- ¼ cup melted butter
- 1 cup grated American cheese
- ¼ cup chopped green pepper
- 2 tablespoons pimento
- 1 teaspoon salt
- 3 beaten eggs

Cover with potato chips, in a 5x11 pan, bake at 300 to 325 degrees one hour. Serve with mushroom sauce. —Benton Auxiliary

CHICKEN CASSEROLE

- 1 chicken (3 pounds or more)
- 3 cups cooked noodles
- 1 can mushroom soup
- 1 can chicken gumbo soup or 1 can mixed vegetables
- Pimento, or celery and onion, diced
- Broth, as needed
- Bake in moderate oven until brown. —Mrs. Lydia Nelson
- Mrs. Julius Price

CHICKEN LOAF

- Saute in 1 tablespoon butter:
- ¼ pound sliced mushrooms (4-oz. can)
- Mix together and add:
- 1½ cups soft bread crumbs
- 1 cup milk
- 1 cup chicken broth (well seasoned)
- 2 eggs
- ½ teaspoon salt
- ¼ teaspoon paprika
- ¼ cup finely cut pimento
- 3 cups small pieces sliced cooked chicken
- Pour into greased 9x5x3 inch loaf pan. Set pan in water 1 inch deep and bake at 350 degrees 55-60 minutes. Turn out on platter, serve hot, in slices, with mushroom sauce. Serves 6.
- Mrs. K. L. Anderson

TO COOK AN OLD HEN SO IT WILL BE LIKE YOUNG CHICKEN

Cut up chicken, roll thickly with flour, place in skillet with enough hot fat and butter to fry a nice brown. Pour off excess fat, almost cover with water, bake 2 hours or more as needed, keeping some water in the pan until a half hour before time to serve. Then pour over it 1 cup rich sour cream, and a rich gravy will be formed. Delicious.

Mrs. Carrie Windedahl

CHICKEN CASSEROLE

- 1 chicken, cooked, cut up
- 1 small loaf bread
- 1 onion, chopped
- 5 eggs, beaten
- Salt and pepper to taste
- ½ teaspoon sage
- 1 quart chicken broth
- Cracker crumbs
- Break bread into cubes. Mix all ingredients except crumbs. Put in greased casserole. Top with buttered cracker crumbs. Bake at 350 degrees for 1 hour.
- Mrs. Clarence Wagner

CHICKEN CASSEROLE

- 1 cooked chicken (boned)
- 1 cup rice (cooked)
- 2 cups soft bread crumbs
- ½ cup diced celery
- 4 beaten eggs
- 2 cups chicken broth
- ¼ cup pimento (optional)
- Mix the above ingredients well. Pour into greased pan 9x13. Top with one can mushroom soup mixed with ½ cup milk. Crumble potato chips and cheese over the top. Bake at 350 degrees for 55 minutes. Serves 10.
- Mrs. Waldemar Peterson

VEAL OR HAM OR CHICKEN LOAF

1 pound cubed chicken
 $\frac{1}{2}$ or 1 small onion, minced
 $\frac{1}{2}$ green pepper, minced
2 cups rich cream sauce
2 eggs
 $\frac{1}{2}$ stalk celery
3 tablespoons rice boiled
 $\frac{1}{2}$ cup bread crumbs
Salt, pepper, thyme, $\frac{1}{4}$ teaspoon
of each

Add beaten eggs to cream sauce.
Combine all ingredients carefully.
Bake in moderate oven 350
degrees; until well browned.
Serve with mushroom sauce.

Mrs. V. Eugene Johnson



CHICKEN EN CASSEROLE

$3\frac{1}{2}$ to 4 pound chicken
 $\frac{1}{2}$ cup butter, or other shortening
2 tablespoons minced onion
1 tablespoon celery flakes
1 tablespoon sweet pepper flakes
 $\frac{1}{4}$ teaspoon nutmeg
1 4-ounce can mushrooms with
liquid
1 8-ounce can tomato sauce
1 8-ounce can water
Flour, salt and pepper

Mix together $\frac{1}{2}$ cup flour, 2 tablespoons salt and 2 teaspoons pepper. Roll each piece cut up chicken in the flour mixture. Brown in butter. Transfer the pieces to a baking dish. To the butter add 1 to 2 tablespoons seasoned flour, onion, celery and pepper flakes, nutmeg, mushrooms, tomato sauce and water. Mix together and simmer 5 minutes. Pour over chicken. Cover and bake at 350 degrees until chicken is tender.

Mrs. Howard Kuhnert

CHICKEN HOT DISH

1 chicken, cooked and diced
Broth from cooked chicken
1 can tomato soup
1 can mushroom soup
 $\frac{1}{4}$ cup rice, uncooked
1 cup celery, chopped

Bake at 350 degrees 1 hour.

Mrs. Gene Swenson



CHICKEN HAM CASSEROLE

4 to 5 pound stewing chicken
1 cup diced celery
2 tablespoons minced onion
2 tablespoons minced green pepper
1 4-ounce can mushroom pieces
4 tablespoons butter or margarine
3 tablespoons flour
3 cups chicken broth
2 teaspoons salt, $\frac{1}{4}$ tsp. pepper
1 $\frac{1}{2}$ cups diced ham
1 cup light cream (half & half)
2 hard boiled eggs, diced
1 8-oz. package fine noodles
1 cup dry bread crumbs or
Crushed cornflakes
 $\frac{1}{4}$ cup grated cheese

Stew chicken 'til tender, remove meat from bones. Cut in pieces. Strain broth. Saute celery, peppers and onion in butter or margarine. Blend in flour and stir in chicken broth, salt and pepper to make smooth sauce. Cook until thickened. Add cream slowly until well blended. Add chicken, ham and eggs. Combine with cooked noodles. Be gentle, mix lightly. Place in a greased baking dish. Sprinkle with bread crumbs and cheese. Bake 1 hour at 350 degrees. This should be quite moist to start with as noodles absorb liquid. Serves 10 to 15.

—Rose Gusarson

CHICKEN HOT DISH

2 cups chicken, diced
2 or 3 cups potato chips, crushed
1 can mushroom soup
Thickened broth

Boil chicken, take meat from bones and dice as fine as desired. Blend diced chicken, potato chips, mushroom soup and the thickened broth enough to moisten. Pour into baking dish and cover with potato chips. Bake in moderate oven.

Mrs. Howard Patten

CHICKEN LOAF

1 4-pound chicken
2 cups day old crumbs
1 cup cooked rice
1½ teaspoons salt
2 tablespoons pimentos, chopped
3 cups chicken stock
4 eggs, well beaten
Mushroom sauce

Stew chicken. Remove bones and cut meat in small pieces. Mix in the crumbs, rice, salt, pimentos, stock and eggs. Pour into a greased loaf pan, casserole or 10 inch ring mold. Bake in slow oven 1 hour. Serve with mushroom sauce. Serves 10.

Mushroom Sauce:

¼ cup butter
1 can mushrooms, sliced
¼ cup flour
2 cups chicken stock, or milk
¼ cup top milk
½ teaspoon paprika
½ teaspoon parsley, chopped
½ teaspoon lemon juice

Salt and pepper to taste
Melt butter, add mushrooms and simmer 5 minutes. Blend in flour. Gradually add stock or milk. Cook until thick. Add top milk, paprika, parsley, lemon, salt and pepper. —Mrs. Robert Minick

Mrs. G. O. Phillips

CHICKEN RICE RING

4 pounds boiled chicken
2¼ cups soft bread crumbs
1 cup cooked rice
1½ teaspoons salt
½ teaspoon paprika
3 cups chicken broth or milk
4 eggs well beaten
Remove cooked meat from bones and dice. Add bread crumbs, rice, seasoning and milk or equal parts of broth and milk. Stir in eggs. Pour into a greased 2 quart ring mold or baking dish. Bake in a 325 degree oven for 1 hour or until firm. Serve hot with the following sauce.

Sauce:

¼ cup butter
¼ cup flour
2 cups chicken broth
¼ cup cream
1 3-oz. can sliced mushrooms
¼ teaspoon paprika
½ teaspoon chopped parsley
½ teaspoon lemon juice
Make a white sauce from butter, flour and liquids. When thickened add remaining ingredients. Unmold chicken ring on large plate and pour sauce over mold. Or one may pass the sauce in a gravy boat. —Mrs. Earl Wagner

HOT CHICKEN SALAD

2 cups diced, cooked chicken
2 cups diced celery
½ teaspoon salt
1 tablespoon diced onion
1 cup crushed potato chips
1 cup mayonnaise
2 tablespoons lemon juice
½ cup grated cheddar cheese
Mix all ingredients except cheese and potato chips. Put in large baking dish, top with cheese and chips, and bake in 450 degree oven for 10 minutes.

Mrs. Eugene Swenson

CHICKEN LOAF

- 1 chicken, cooked and diced
- 3 beaten eggs
- 1 pint milk
- 1 pint broth
- 1 onion, chopped
- 6 slices stale bread

Place in casserole, in alternate layers, pour liquid over all and bake 1 hour over hot water at 325-350 degrees.

Topping for Casserole:

- 2 slices toasted bread, crushed
- $\frac{1}{4}$ cup melted butter
- $\frac{1}{4}$ cup chopped onions
- $\frac{1}{4}$ cup chopped celery

Brown and saute and add to casserole before baking.

Mrs. Lincoln Twedt

"ROUND ROBIN" CHICKEN CASSEROLE

- 4 tablespoons butter or margarine
- 4 tablespoons flour
- $1\frac{1}{2}$ cups milk
- $\frac{1}{8}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon salt
- 1 cup cooked chicken, diced
- 12 cooked prunes
- $1\frac{1}{2}$ cups cooked peas
- Paprika

Melt butter and blend in flour. Add milk. Cook until thickened, stirring constantly. Season with salt and pepper. Combine $\frac{1}{2}$ cup of this white sauce with chicken. Place in bottom of shallow casserole. Spread one cup of the white sauce over the chicken. Put prunes around edge of dish. Top with remaining sauce and peas mixed together. Sprinkle paprika generously over the top. Bake at 350 degrees for about 20 minutes.

Mrs. C. Leonard Nelson

MYSTERY SUPPER RING

- 4 tablespoons flour
- 2 cups milk
- 4 tablespoons butter
- Melt butter, add flour and milk, cook until smooth
- 2 cups diced left over turkey
- 3 bouillon cubes
- 1 can fried Chinese noodles
- 1 cup mayonnaise
- $\frac{1}{2}$ cup slivered blanched almonds

Blend all together and bake in a greased ring mold, 60 minutes at 350 degrees. Fill center with pretty cooked vegetables. Serve with a sauce made of 1 can mushroom soup diluted with milk and cooked until bubbling hot. Decorate with parsley. Can also be baked in a large casserole or individual baking dishes.

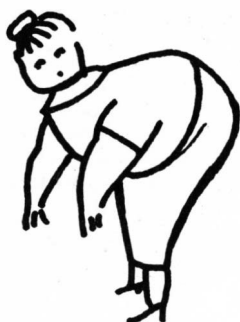
Mrs. August Nordstrom

CHICKEN SOUFFLE

- 4-5 pound chicken
- 2 cups bread crumbs, or more
- 1 quart chicken broth
- 2-3 eggs, beaten, or more

Cook chicken until well done. Season with salt and pepper and a small onion, if desired. Remove from bones and place in a flat, well greased baking dish. Pour broth over bread and add eggs.

Combine lightly with chicken, season to taste, cover top with buttered crumbs. Bake at 350 degrees for 1 hour or until done. Serve in squares with a crisp salad or potato chips, for a nice luncheon dish. Serve with mushroom soup thinned with chicken broth. —Mrs. Clarence Carlson, Mrs. Signe Gulberg, Mrs. Eugene Swenson



CHICKEN PIE

3 tablespoons flour
 3 tablespoons butter
 5 cups broth
 1 cup milk
 Meat from cooked chicken cut up
 Crust:
 2 cups flour
 2 tablespoons butter
 2 teaspoons baking powder
 ½ teaspoon salt
 1 egg
 1 cup milk
 Mix as for pie crust, add egg and milk, drop by spoon on boiling chicken, and bake 20 minutes at 350 degrees

Mrs. Elmer Erickson

SCALLOPED CHICKEN

3 cups cooked chicken
 6 cups cubed bread
 ¾ cup melted butter
 1½ teaspoon sage
 ¾ cup cream or chicken broth
 ¾ teaspoon salt
 ½ teaspoon pepper
 2 tablespoons chopped onion
 Arrange chicken in layers on bottom of casserole, 3 quart casserole or 13x10 pan. Combine bread crumbs, melted butter, sage, broth, salt, pepper, and onion and pour over chicken. Make a gravy from ¼ cup chicken fat, ½ cup flour and 4 cups chicken broth and pour over chicken. Bake 30 to 40 minutes in 350 degree oven.

Mrs. Alvin Tilberg

HOT CHICKEN SALAD

4 cups cut-up chicken
 1 cup mushrooms
 1 small can pimento
 1 green pepper, cut fine
 1 large onion, cut fine
 1 cup chopped celery
 ½ cup rice, boiled in
 2 cups chicken broth
 1 can mushroom soup
 Parboil vegetables in water for 5 minutes before adding to chicken and rice. Bake 1 hour at 350.

Mrs. Ben Howe
 Mrs. Elsie Anderson

QUICK CHICKEN

1½ to 2 cups minute rice
 1 can cream of chicken soup
 1 can cream of celery soup
 ¼ to ½ cup water or milk
 1 package dry onion soup
 1 chicken cut up in serving size pieces
 Grease an 8x13 pan well. Spread rice in bottom of pan (uncooked). Heat soups and water, pour over rice. Lay uncooked chicken on the soup. Sprinkle dry onion soup over the chicken. Seal the dish with foil and bake at 325 degrees for about 2 hours and 15 minutes or until rice and chicken are done.

—Fern Wikle
 Mrs. Soren Clemensen

FIVE CAN HOT DISH

1 can chow mein noodles
 1 can chow mein vegetables (drained)
 1 can cream of chicken soup
 1 can cream of mushroom soup
 1 can chicken, turkey or tuna
 1 cup milk
 Combine and sprinkle with crushed potato chips. Bake at 350 degrees for 45 minutes.

Mrs. Leonard Person

CHICKEN RICE CASSEROLE

- ¼ cup butter, or chicken fat
- ¼ cup flour
- 1 cup chicken broth
- 1 2/3 cup evaporated milk
- ½ cup water
- 1 ½ teaspoons salt
- 2 ½ cups diced cooked chicken
(3 ½ pound chicken)
- 3 cups cooked rice
- 2/3 cup mushrooms
- ¼ cup chopped pimento
- 1/3 cup green pepper
- ½ cup slivered blanched almonds, toasted

Melt butter, blend in flour, gradually add liquids, cooking until thick, stirring constantly. Add rest of ingredients, bake at 350 degrees. Sprinkle with almonds.

Mrs. Leonard Haugen

CHICKEN TREMENDOUS

- 1 ½ cups chicken, cut up in pieces
 - 1 cup dry rice
 - 1 envelope dry onion soup
 - 1 can cream of chicken soup
- Place contents of one package onion soup in bottom of a buttered baking dish. Then place one cup dry rice and arrange chicken pieces on top. Mix can of chicken soup with enough milk or water to a soup consistency. Pour over baking dish and bake in 350 degree oven until rice is done. If you wish to use uncooked chicken add more milk or water and cook until chicken is well done. Season to taste.

Mrs. Harry Hansen

CHICKEN AND RICE

- 4 cups cooked chicken (diced)
- ½ cup rice
- 2 cups broth or more
- 1 small can diced pimentos
- 1 can mushroom soup, optional
- 1 cup diced celery
- ½ teaspoon grated onion
- Salt, pepper
- ½ cup diced almonds (optional)
- ½ cup milk

Cook rice in broth before adding to ingredients. Moisten with the milk. Salt and pepper to taste. Bake about 40 minutes.

Mrs. Art Erickson

Mrs. Alma Person

TOMALE PIE

- 1 large chopped onions
 - 2 few cloves of garlic (optional)
 - 1 ½ pounds ground beef
 - 1 can (No. 2 ½) drained tomatoes
 - 1 can whole kernel corn
 - 3 well beaten eggs
 - 1 cup milk
 - 1 cup chopped ripe olives
 - 3 teaspoons chili powder
 - 1 ½ cups corn meal
 - Salt and pepper to taste
- Brown onions and meat and add remainder of ingredients, adding the milk and eggs last. Bake 1 hour at 375 degrees.

Mrs. Ida Gregoire

SLICED HAM IN RAISIN SAUCE

- Ham, 2 slices, ¾ inch thick
 - ¼ cup brown sugar
 - 1 cup boiling water
 - 1 tablespoon butter
 - 1 teaspoon mustard
 - ¾ cup raisins
- Put ham in baking dish, cover with ½ cup of boiling water. Dot with butter. Bake 20 minutes, basting frequently. If water cooks away, add more. Cook the rest of ingredients together 7 minutes. Pour this sauce over ham and bake until ham is tender.

Mrs. Martin Burkman

COMPANY CHICKEN SQUARES

1 (4½ to 5 pound) stewing chicken (3 to 4 cups, cooked and diced)
9 slices bread, cubed
2 tablespoons minced parsley
3 cups chicken broth
½ cup rice (uncooked)
½ cup chopped pimento
2 teaspoon salt
4 well beaten eggs
Cook chicken, cool and dice. Soak bread in broth, add chicken, rice, pimento, parsley and salt. Mix well, stir in eggs, place in greased baking dish (13x9½x2 inches). Bake at 325 degrees for 1 hour or until firm. Cut in squares and serve with mushroom gravy or sauce.

Mrs. Lester Froke

SALMON CASSEROLE

1 package noodles
2 tablespoons butter
1 tablespoon flour
1¾ cups milk
1 cup cheese, diced
1 can mushroom soup
2 or 3 eggs
¼ cup onion, minced
¼ cup pimento, chopped
1 can salmon or tuna
1½ cups bread crumbs or cereal
Cook noodles in water. Drain. Melt butter. Mix in flour. Add milk, then cheese and soup. Mix until smooth. Add eggs, onion, pimento and salmon. Fold in noodles. Cover with crumbs or cereal. Bake at 350 degrees for 1 hour or longer.

Mrs. Wesley Smith

BAKED FISH FILLETS

1 package perch fillets
1 package potato chips (crushed)
½ cup melted butter
Salt and pepper
Roll fish in melted butter, then in potato chips, bake in moderate oven until done.

Mrs. Elmer E. Johnson

RICE AND SALMON CASSEROLE

1½ cups precooked rice
1 teaspoon salt
1¾ cups water
2 cups milk
Dash pepper
½ cup grated cheese
2 tablespoons flour
¾ teaspoon salt
1 cup salmon, drained
2 tablespoons butter
1 cup peas
Make white sauce, cook rice. Arrange alternate layers of rice, peas, salmon and cream sauce, bake at 350 degrees for 20 minutes. Serves 6.—Edythe M. Lind

OYSTERS

1 pint oysters
¼ to ½ cup butter
½ teaspoon salt
½ teaspoon pepper
½ teaspoon celery salt
4 or more cups milk
Remove any bits of shell from the oysters. Cook oysters in butter 5 minutes. Add salt, pepper and celery salt. Heat milk in another kettle. Do not let milk boil. Pour hot milk over oysters and serve.—Mrs. J. W. Lundgren

TUNA FISH CASSEROLE

Tuna fish
Potato chips
½ cup peas
½ cup cooked carrots, diced
1 can mushroom soup
Milk as needed
In casserole put layers of chips, tuna, peas and carrots until dish is about full. Heat soup and milk. Pour over ingredients and bake in moderate oven ½ hour.

Mrs. Robert Swenson

TUNA SUPREME

Temperature: 350 degrees
Time: 35 minutes
Arrange in alternate layers in buttered 1½ quart casserole
2 cups tuna (2 7-oz. cans) in large pieces
2 cups crushed cheese crackers
3 cups medium white sauce
¾ cup sliced ripe olives
Top with a sprinkling of the crushed cheese crackers. Bake. Serve hot. Amount: 6 servings.
Violette Peterson

MY FAVORITE FISH AND NOODLE CASSEROLE

5 oz. package noodles, cooked and drained
1 can tuna fish
1 pimento or green pepper
1 cup cheese, cubed
3 hard boiled eggs, cut up, optional
Salt and pepper
Put all in casserole and cover with this white sauce:
3 tablespoons butter, melted
3 tablespoons flour
1 small onion, cut fine
1½ cups milk
Bake in slow oven about an hour.
Mrs. Ben Howe
Mrs. Daisy Larson
Mrs. Melvin Johnson

TUNA or SALMON CASSEROLE

1 tablespoon chopped onion
1 teaspoon butter
1 can cream of mushroom soup
1/3 cup milk
1 7-oz. can tuna or salmon
2 cups cooked noodles or macaroni (4 oz. uncooked)
Bake in buttered casserole at 350 degrees for 20 or 30 minutes.
Mrs. Leslie Sandine

NOODLE-TUNA CASSEROLE

1 package noodles, cooked
1 can tuna
1 or 2 cans cream of celery or 1 or 2 cans chicken noodle soup
Optional: ½ can mixed vegetables
1 medium onion
1 green pepper, chopped
Sprinkle with grated cheese
Season to taste, bake 30 minutes in a moderate oven.
Mrs. E. C. Carlson
Mrs. Oscar Gabrielson

TUNA-ASPARAGUS BAKE

1 can cream of mushroom soup
1 soup can milk
1 7-oz. can tuna
2 cups wide noodles (cooked)
1 box frozen or 1 can asparagus
½ teaspoon salt
½ teaspoon pepper
Arrange tuna, cooked noodles, cooked asparagus in layers, pour hot soup and milk over, top with ½ cup buttered crumbs, brown under broiler.
Mrs. Henry R. Ronell

TUNA BAKED DISH

1½ cups cooked elbow spaghetti (not quite a cupful of uncooked)
1 can tuna fish
1 can mushrooms, drained
¼ pound American cheese
3 hard boiled eggs
White Sauce:
1 tablespoon butter
Flour to thicken
2 cups milk
Stir all the ingredients together. Stir in white sauce. Bake for 45 minutes, covered, at 350 degrees and uncovered for 15 minutes.
Mrs. Carl Olson

TUNA AND BROCCOLI CASSEROLE

1 package frozen broccoli
1 can tuna
1 can mushroom soup
 $\frac{1}{2}$ can milk
 $\frac{1}{2}$ cup crushed potato chips
Cook broccoli 4 minutes. Dilute the mushroom soup with the milk and heat. Grease casserole and arrange in layers with the potato chips on top. Bake about 20 to 25 minutes. Serves 6.

Mrs. Art Erickson

TUNA CASSEROLE

1 can cream of mushroom soup
1 can cream of chicken soup
1 can tuna
1 can chow mein noodles
1 can chow mein vegetables
1 cup milk
Scald and drain tuna. Drain vegetables. Combine all ingredients. Bake at 350 degrees for 1 hour.

Mrs. Donald Nordstrom

TUNA CASHEW CASSEROLE

1 3-oz. can chow mein noodles
1 can condensed cream of mushroom soup
 $\frac{1}{4}$ cup water
1 can chunk style tuna (1 cup)
 $\frac{1}{4}$ pound cashew nuts, salted or unsalted
1 cup finely diced celery
 $\frac{1}{4}$ cup minced onion
Salt, dash of pepper
Set aside $\frac{1}{2}$ cup of chow mein noodles

In $1\frac{1}{2}$ quart casserole combine rest of noodles with above ingredients. Taste for right amount of salt and pepper. Sprinkle the reserved noodles over top. Bake at 325 degrees for 40 minutes. Serves 5. —Mrs. James H. Ford, Mrs. Gust Rubin, Mrs. Evelyn Eveleth, Mrs. James Fendrich, Pauline Melin Glenchur

PERFECT TUNA CASSEROLE

1 can tuna
1 can condensed cream of mushroom soup
 $\frac{1}{2}$ cup milk
 $1\frac{1}{4}$ cups crushed potato chips
1 cup unsalted green peas, drained

Empty soup in a small casserole, add milk, mix thoroughly, then add all ingredients except $\frac{1}{2}$ cup potato chips to be used as a topping. Bake at 350 degrees for 20 minutes. —Mrs. Chester Bean

TUNA LOAF

2 cans tuna, chunk style
 $\frac{1}{2}$ pound potato chips, crushed
1 can cream of mushroom soup
1 can cream of celery soup
1 small jar pimento
1 green pepper, diced
1 box frozen peas
Pepper to taste
Mix ingredients. Put in 8x10 inch baking dish. Bake at 350 degrees for 1 hour and 15 minutes or until done. Serves 12.

Mrs. Delmer Swenson

TUNA CHOW MEIN

1 can celery soup
1 can mushroom soup
1 large can chow mein noodles
1 can water chestnuts, sliced thin
2 cans tuna
1 can evaporated milk
1 can pieces and stems mushrooms
1 can bean sprouts
Little pimento
Potato chips for topping
May wish to add more milk. Mix together. Put in casserole and cover with crushed potato chips. Bake at 350 degrees for 1 hour.

Mrs. Julius Wagner

TUNA CASSEROLE

1 can tuna
½ pound cooked noodles
1 can cream of mushroom soup
1 can tomatoes
1 can peas
Salt and pepper
Place ingredients in layers and top with potato chips or crumbs. Bake at 350 degrees for 45 minutes. —Mrs. James Erickson

TUNA POTATO DISH

1 can tuna fish
1/3 cup milk
1 small onion
1 can celery soup
4 medium cooked, sliced potatoes
Drain and flake tuna. Mix soup and milk. Fill greased baking dish with layers of tuna, potatoes, minced onion. Pour soup mixture over and bake at 400 degrees. Mrs. Chester Bean

SHRIMP AND CHEESE DELIGHT

1 small can mushrooms
2 tablespoons butter
1 pound fresh cooked or canned shrimp
1½ cups cooked rice
1½ cups shredded cheese
½ cup cream
3 tablespoons catsup
½ teaspoon Worcestershire sauce
Salt, pepper
Saute sliced mushrooms in butter 10 minutes. Mix lightly with the shrimp, rice and cheese. Combine cream and other ingredients. Add to the shrimp mixture. Put into casserole and bake at 350 degrees for 25 minutes. Mrs. Sam Eidem

SHRIMP AND ASPARAGUS HOT DISH

2/3 cups minute rice, cooked, or 1 cup regular rice
1 can mushrooms and juice
1 can asparagus (cut and drained)
1 can cream of chicken soup
1 can chicken rice soup
or 2 cans shrimp (medium size)
Mix together rice and soups, and alternate in buttered pan with layers of shrimp and asparagus. Shred 1/3 cup longhorn or cheddar cheese over top. Bake 45 minutes at 350 degrees. Serves about 10. —Mrs. Lloyd A. Smith

BARBECUED SPARERIBS

Sauce:
½ cup catsup
½ cup water
1 tablespoon vinegar
1 tablespoon Worcestershire sauce
1 teaspoon salt
A small amount of paprika and pepper
½ teaspoon chili powder
Place 2 pounds lean spareribs in a small roaster. Slice over the top of ribs 1 medium onion. Pour on sauce and bake in covered roaster in moderate oven. Mrs. Henry Hansen

BARBECUE SPARE RIBS

2 tablespoons shortening
2 tablespoons brown sugar
1 onion, chopped fine
1 cup celery, chopped fine
3 tablespoons Worcestershire sauce
¼ cup vinegar
1 cup catsup
¼ cup water
1 teaspoon prepared mustard
Mix and boil a few minutes, pour sauce over short ribs or spare ribs. Bake in a low oven. Mrs. Elmer E. Johnson

HAM AND BEAN CASSEROLE

2 cans, 31-oz, size, baked beans
in tomato sauce
3 cups cooked ham, diced
1 tablespoon prepared mustard
 $\frac{1}{2}$ cup light molasses
1 small onion, chopped fine
Dash of tabasco sauce, optional
Bacon slices

Mix well all the above ingredients except the bacon slices. Turn into two 1 $\frac{1}{2}$ quart casseroles. Top one casserole with 4 slices of bacon. Bake at 350 degrees for 1 $\frac{1}{2}$ hours.

To freeze second casserole, if desired: Do not put on slices of bacon. Bake along with first casserole for 1 hour. Cool thoroughly, wrap and freeze. When ready to serve top casserole with 4 slices of bacon. Place frozen beans in oven and bake at 350 degrees for 1 hour. Be cautious of glass casseroles. —Mrs. Oscar Nelson

PORK CHOPS SUPREME

Brown pork chops. Place 1 slice onion on each chop. Sprinkle with a generous amount of brown sugar. Pour 1 teaspoon of lemon juice (Realemon) over sugar. Cover each chop with catsup. Simmer for 30 minutes or more.

Mrs. Virgil Anderson

PORK CHOPS A LA LA

4 pork chops, browned
1 small can cream style corn
 $\frac{1}{2}$ green pepper, chopped
4 small onions, chopped
1 slice soft bread
1 beaten egg
 $\frac{1}{2}$ can cream of mushroom soup
Pour the above mixture over the pork chops, bake at 350 degrees for 45 minutes.

Mrs. Courtney Anderson

CASSEROLE OF HAM AND RICE

Between two layers uncooked rice in baking dish place slice of smoked ham. Pour on 1 quart milk. Bake in hot oven until rice is cooked (about 1 hour). 1 cup raw rice expands to 4 cups cooked.
—Hannah Redy

QUICK HOT DISH

$\frac{1}{4}$ pound bacon
2 tablespoons onion
1 can peas
 $\frac{1}{4}$ cup flour
1 cup rich milk
Cut bacon in cubes and fry until brown. Drain off most of the bacon grease. Chop onion fine and brown with bacon. Add peas and flour. Add milk and salt and pepper to taste. This can be baked $\frac{1}{2}$ hour, but not necessary to do so. —Mrs. Leslie Sandine

SAUSAGE NOODLE CASSEROLE

1 pound pork sausage
1 chopped onion
2 tablespoons chopped celery
1 tablespoon chopped green pepper
1 can tomato soup
1 teaspoon Worcestershire sauce
5 ounces noodles
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup dry bread crumbs
Crumble sausage into skillet and cook until brown, add all ingredients except noodles, salt and crumbs. Simmer 30 minutes. Pour over cooked noodles in casserole, top with crumbs, bake at 350 degrees for 30 minutes.

Mrs. Chester Bean

PORK AND RICE BALLS

2 pounds pork shoulder, ground
1 cup rice cooked
Season with salt, pepper, minced onion. Mix and make into balls, cover with tomato soup and 1 can water. Bake 1½ hours at medium heat. —Mrs. Paul Melin

BARBECUED SPARERIBS

Cook spareribs in pressure cooker 10 to 12 minutes, or boil 'til tender. Put in flat pan. Cover with sauce. Bake at 350 degrees for 30 minutes.

Sauce:

½ cup vinegar
¼ cup Wesson oil
1 teaspoon Worcestershire sauce
½ teaspoon onion, minced
1 clove garlic (if desired)
¾ teaspoon salt
¼ teaspoon paprika
½ cup catsup
½ teaspoon dry mustard
1½ tablespoons brown sugar
Mrs. Arthur Alink

CORN BEEF CASSEROLE

½ teaspoon salt
Lima beans, canned or frozen
1 can corned beef
¼ cup onion, diced fine
1 tablespoon butter
1 tablespoon flour
1/3 teaspoon pepper
¾ teaspoon mustard
¾ cup milk
1 can tomato soup
Sprinkle salt over beans. Arrange corn beef, beans and onion in alternating layers. Melt butter in skillet. Blend in flour, seasoning and milk. Cook until thick. Add mustard and tomato soup. Pour over ingredients in casserole. Top with crumbled potato chips. Bake at 350 degrees from ½ to ¾ hour.
Mrs. Alf Jacobson

FILLED POTATO DUMPLINGS

1 pint cold mashed potatoes
1 egg
2 tablespoons cream
1 round teaspoon salt
Dash nutmeg
¾ cup flour
¼ teaspoon baking powder
1 teaspoon sugar
Filling: 2 cups chopped lean bacon
1 small onion chopped fine.
Brown together and drain most of the fat.
Mix ingredients for batter well, take a heaping tablespoon batter in floured hand and pat out to a patty about 3 inches. Place 1 heaping teaspoon of filling in the center and close patty by folding outer edges over to cover filling. Drop into 1½ quarts of boiling salted water and boil slowly 20 minutes, 4 or 5 at a time. If there is little of filling left in the frying pan, pour 1 cup milk over it, allow it to boil. Salt to taste and use as sauce. Dumplings may be kept hot in this sauce.
Mrs. Axel E. Johnson

INDIVIDUAL HAM MUFFINS

¾ pound smoked ham, ground
¾ pound fresh ground pork.
1 egg, beaten
½ cup milk
½ cup bread crumbs
1 teaspoon salt
1 teaspoon onion, grated
Mix ingredients and put in greased muffin tins. Bake at 350 degrees 20 minutes. Turn out into a cake pan. Pour brown sugar sauce over muffins. Bake at 350 degrees ½ hour.
Brown Sugar Sauce:
¾ cup brown sugar
3 teaspoons vinegar
Mix ingredients and boil one minute. —Mrs. David Davoux

SAUSAGE PIZZA

1 recipe baking powder biscuits
(2 cups Bisquick mix)
1 pound pre-cooked pork sausage, well drained
1 small can mushrooms, if desired
1 1/2 cups cheddar cheese, shredded
1 8-ounce can tomato soup
Dash of oregano
Velveeta cheese
Prepare Bisquick dough. Roll into 12 inch circle. Place on baking sheet. Cover with pork sausage. Cover sausage with cheddar cheese. Spoon tomato sauce over cheese. Sprinkle with oregano, remaining cheese and Velveeta slices. Bake at 400 degrees for 20 minutes.

Miss Donna Hanson

NOODLE RING WITH MEAT BALLS

1/2 pound ground beef
1/2 pound ground pork
1 1/2 cans evaporated milk
1/2 cup bread crumbs
2 tablespoons minced onion
1 teaspoon salt
1/2 teaspoon pepper
1 1/2 tablespoons flour
2 tablespoons fat
1 can condensed vegetable soup
3/4 cup water
1 8-oz. package noodles
Mix meat, 3/4 cup milk, crumbs, onion, seasoning; shape into balls. Roll in flour and brown in hot fat. Add soup, water and simmer 1/2 hour. Cook noodles until tender, drain, shape into ring on a hot platter. Arrange meat balls around edge. Add remaining milk to sauce in pan, heat to boiling and serve in center of noodle ring.

—Mrs. Selmer Lind

SPANISH PORK CHOPS

6 pork chops, 1/2 inch thick
2 tablespoons shortening
1/3 cup rice, washed
3 cups canned tomatoes
2 tablespoons onions, chopped
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 green pepper, sliced in rings
Brown chops on both sides in shortening. Pour off excess fat. Sprinkle rice around chops. Add tomatoes, onion, salt, pepper and pepper rings. Cover. Cook over simmering heat until chops are tender, about 1 hour. Remove chops and place around edge of warm platter. Fill center with rice mixture. Garnish with pepper rings.

Mrs. William Engebretson

MEAT LOAF

2 pounds ground beef
2 large eggs, slightly beaten
1/2 cup catsup
3/4 cup warm water
1 1 1/2-oz. package onion soup mix
1 1/2 cups soft bread crumbs
Mix thoroughly the eggs, catsup, water, onion and crumbs. Blend into the ground beef. Shape into a loaf and put in pan. Bake at 350 degrees for 1 hour, then reduce to 325 degrees and bake 15 minutes longer. Transfer loaf to platter but keep warm for serving. One may make gravy from drippings in same pan. To prepare for freezing and serving later: Do not bake. Wrap well, label and freeze. When ready to serve bake frozen loaf in pan at 450 degrees for 45 minutes, then reduce to 350 degrees and bake 45 minutes longer. One may make gravy from the drippings. For richer tasting gravy, dissolve 1 bouillon cube in gravy mixture.

—Mrs Oscar Nelson

HAMBURGERS FOR 40

- 3 pounds ground beef, browned in a little fat
- 3 onions, chopped and browned a little
- 3 mashed potatoes
- 2 cups water
- 3 tablespoons soy sauce
- 3 tablespoons steak sauce
- $\frac{1}{2}$ tablespoon pepper
- 1 tablespoon salt

Catsup

Mix all ingredients, seasoning according to taste. Steam 1 hour or more. —Beaver Valley

MEAT LOAF

- 1 $\frac{1}{2}$ pounds ground beef
 - $\frac{3}{4}$ cup cracker crumbs
 - 2 eggs beaten
 - $\frac{1}{4}$ cup chopped onion
 - 2 teaspoons salt and pepper
 - 1 can vegetable soup, undiluted
- Firmly pack into a greased loaf pan. Bake in 350 degree oven for one hour. Let stand 5 minutes before slicing.

Mrs. Helen Horner

MEAT LOAF

- 1/3 cup green pepper, chopped
 - 2/3 cup dry bread crumbs
 - 2/3 cup milk
 - 2 eggs, slightly beaten
 - 1 $\frac{3}{4}$ teaspoons salt
 - $\frac{1}{8}$ teaspoon pepper
 - $\frac{1}{2}$ cup catsup
 - $\frac{3}{4}$ teaspoon Worcestershire sauce
 - 2 tablespoons onion, chopped
 - 1 $\frac{1}{2}$ pounds ground beef
- Mix ingredients in the usual manner and bake at 350 degrees for 1 hour. —Mrs. Russell Haga

THRIFTY MEAT BALLS

- 1 pound ground beef
 - $\frac{1}{4}$ cup onion, chopped
 - $\frac{1}{4}$ cup uncooked rice
 - $\frac{1}{4}$ cup cracker crumbs
 - 1/3 cup milk
 - 1 $\frac{1}{4}$ teaspoons salt
 - $\frac{1}{8}$ teaspoon pepper
 - $\frac{1}{4}$ teaspoon poultry seasoning
 - 2 tablespoons fat
 - 1 10 $\frac{1}{2}$ ounce can tomato, cream of celery or mushroom soup
 - $\frac{3}{4}$ cup hot water
 - 1 4-oz. can mushrooms (optional)
- Combine first 8 ingredients, mix well. Shape into small balls. Brown in hot fat. Add soup diluted with water. Simmer about 1 $\frac{1}{4}$ hours. Add mushrooms and liquid. Bring to a boil. Serve over meat balls. Serves 4.

Mrs. Ivan Jacobson

JUICY MEAT LOAF

- 1 $\frac{1}{2}$ pounds ground beef
 - $\frac{3}{4}$ cup oatmeal
 - 2 eggs, beaten
 - $\frac{1}{4}$ cup chopped onion
 - 2 teaspoons salt
 - $\frac{1}{4}$ teaspoon pepper
 - 1 cup tomato juice
- Combine all ingredients, pack firmly into loaf pan, and bake at 350 degrees for 1 hour. Let stand 5 minutes before slicing. Makes 8 servings. —Mrs. Chester Bean

MEAT SOUFFLE

- 2 beaten eggs, separated
 - 2 cups cream sauce
 - 2 cups canned, or left over meat, ground
- Mix all ingredients, beaten egg whites last, bake in moderate oven 25-30 minutes.

Mrs. Paul Melin



BEEF CHOP SUEY

1 ½ pounds beef
¼ cup oil
2 tablespoons soy sauce
3 cups celery, cut in 1 inch pieces
2 large onions, chopped
1 tablespoon molasses
2 cups beef bouillon
2 cups canned bean sprouts,
drained
3 tablespoons corn starch
Salt, pepper
6 cups hot boiled rice
Chow mein noodles
Dice beef and fry in oil over high
heat 3 minutes, stirring constant-
ly. Stir in soy sauce, salt and
pepper. Remove meat and keep
hot. To the oil remaining in the
sauce pan, add celery, onions,
molasses and bouillon. (Bouillon
may be made from 2 cubes dis-
solved in 2 cups boiling water.)
Bring to boil and cook 10 min-
utes. Add bean sprouts and cook
3 minutes. Replace beef. Mix
corn starch with ¼ cup water and
stir into mixture. Cook until
thickened, stirring constantly.
Serve with rice and chow mein
noodles. Serves 6.

Mrs. Paul Melin

LEFT OVER SUPPER STEW

Roast beef, sliced or cubed
¾ cup diced celery
2 cups diced cooked carrots,
peas, beans and corn or
1 can mixed vegetables
2 cups diced cooked potatoes
Onion
Place in a casserole and pour
over left-over gravy or a can of
cream of tomato soup diluted
with a little water. Bake 20-30
minutes at 350 degrees.

Mrs. Marvin Dahlberg

LA CHOY CASSEROLE

1 ½ pounds meat, half veal and
half pork
1 small onion, diced fine
1 cup celery, diced fine
1 large can chow mein noodles
1 can mushroom soup
1 small can mushrooms
Season with salt and pepper
Brown meat, and onion and cel-
ery a trifle. Season with salt and
pepper. Put alternate layers of
chow mein noodles and meat
mixture, ending with chow mein
noodles. Pour mushroom soup
and mushrooms over all. Bake in
moderate oven 1 hour.

Peterson Sisters

STEAK ROLL-UPS

1 ½ pounds round steak, ½ inch
thick
3 tablespoons butter or margarine
¼ cup onion, minced
2 cups day-old bread crumbs
½ cup celery, chopped
½ teaspoon salt
½ teaspoon sage
Dash of pepper
Dash of poultry seasoning
1 tablespoon parsley, minced
1 tablespoon water
1 can mushroom soup
Remove bone and pound steak
well on both sides to flatten.
Lightly cook onion in melted but-
ter, add to bread, celery, season-
ings, parsley and water. Mix
well. Cut meat into 4 pieces. Cover
with mixed ingredients, roll
up and fasten with small skew-
ers or toothpicks. Roll in flour
and brown in hot fat. Pour mush-
room soup diluted with 1 cup
water over meat. Cover and sim-
mer over low heat 1 ½ hours or
until tender. Serves 4.

Mrs. Ralph A. Nelson

EASY BEEF STRAGONOFF

1 pound round steak cut in fine strips
1 medium can mushrooms, sauteed
2/3 cup water
1 envelope onion soup mix.
1 cup dairy sour cream
2 tablespoons flour
Brown meat, season, add water, mushrooms, stir in soup mix. Blend sour cream with flour, add and simmer until sauce is thickened. Serve over noodles or rice. —Mrs. Wilton E. Bergstrand

NOODLES AND BEEF

1 pound lean cubed beef
1 teaspoon salt
1/2 teaspoon pepper
1/2 chopped onion
1 3/4 cups cooked tomatoes
1/4 package cooked wide noodles
1/3 cup shredded cheese.
Brown meat in hot fat, add seasonings and onion, cook until onion is tender, add tomatoes, simmer covered for 20 minutes, sprinkle with cheese and bake at 375 degrees for 25 minutes.
Mrs. Albert Johnson

BOHEMIAN LOAF

3 pounds lean pork or veal
5 eggs beaten hard
1/2 loaf of bread
1 medium sized onion
Celery leaves
Salt and pepper to taste
Boil pork with onion and celery leaves in enough water to make 3 cups of stock. Cool and shred meat. Add eggs and more onion, bread and 3 cups stock, salt and pepper. Put in loaf pan in refrigerator over night. Bake at 300 degrees for 2 hours or less.
Mrs. Einar Anderson

CHOW MEIN HOT DISH

1/2 pound beef
1/2 pound pork
1 cup rice, uncooked
2 medium sized onions, diced
2 cups celery, diced
2 cans mushroom soup
2 cans chicken with rice soup
1 can mushrooms, drained
Use liquid from mushrooms plus water to make 2 cups
1/4 pound almonds or pecans, some cut up
Cut beef and pork into small pieces. (One may use all beef.) Put in skillet and brown. Then mix all ingredients and pour into casserole. Bake at 350 degrees for 1 1/2 hours. Serves 12.
Mrs. Vernon Nelson

BEEF STRAGONOFF

German type dish)

1 pound round steak
2 tablespoons fat
1/2 cup onion, chopped
1 clove garlic
1 6-oz. can broiled mushrooms, quartered
1 cup sour cream
1 can (10 1/2 or 11 oz.) tomato soup
1 tablespoon Worcestershire sauce
6 to 8 drops tabasco sauce
1/2 teaspoon salt
1/4 teaspoon pepper
1 8-oz. package spaghetti
Parmesan cheese
Cut steak in 3/4 inch squares. Dip meat in flour. Brown in hot fat. Add onion, garlic (may use garlic powder) and mushrooms. (May use only 1/2 cup cream) Combine remaining ingredients except spaghetti. Pour over meat. Simmer until tender, about 1 hour. Serve over cooked spaghetti. Sprinkle Parmesan cheese over each serving. Serves 4 to 6.
Marie Stokker

SCALLOPED MEAT

2½ cups cooked meat, diced
2½ cups left over mashed potatoes

1 small onion, cut fine

Buttered bread crumbs

1 cup stock or gravy

Place meat, potatoes, onion and bread crumbs in layers in a buttered casserole. Repeat layers, having top layer bread crumbs. Pour over all 1 cup stock or gravy. Bake in a moderate oven uncovered for 45 minutes.

Mrs. Delmer Swenson

CHINESE HOT DISH

1 pound veal and pork, cut
2 cups chopped onions
2 cups chopped celery
2 cans cream of chicken soup
2 cans cream of mushroom soup
1 cup raw rice
2 or more cups water
1 tablespoon soy sauce
½ pound cashews or almonds
Brown meat, onions, add rest of ingredients, bake 1 hour covered, uncover, add nuts and bake ½ hour more, in moderate oven.

Mrs. Andrew Klopstad

CORNEB BEEF CASSEROLE

1 8-ounce package noodles
1 12-oz. can corneb beef, diced
¾ pound American cheese, diced
1 can cream of chicken soup
1 cup milk
½ cup chopped onion
¾ cup buttered crumbs
Cook noodles in boiling, salted water until tender; drain. Add corneb beef, cheese, soup, milk and onion. Pour into greased 2 quart casserole. Top with buttered crumbs. Bake at 350 degrees for 45 minutes.

Mrs. Wilhelm Peterson



WIENER NOODLE CASSEROLE

½ package noodles
7 or 8 wieners
1 can cream of celery soup
½ cup milk
1 pimento, diced
1 tablespoon grated onion or
2 level tablespoons dry onion soup
¼ teaspoon salt; dash pepper
Buttered crumbs
Cook noodles in salted water until partially soft. Drain. Cut wieners in ½ inch rounds and brown in butter. Mix cream of celery soup with milk. Add pimento, onion, salt and pepper. Heat and stir until smooth and hot. Put noodles and wieners in a large greased casserole. Pour the celery mixture over and blend through. Top with buttered crumbs. Bake at 350 degrees for 25 minutes. Tuna fish or ham may also be used. —Ella Lewison

CHOW MEIN

½ pound pork
¾ pound veal
½ pound beef
1 medium bunch celery, chopped
1 small onion
½ cup tomato juice
Corn starch
Soy sauce
1 to 1½ cups water chestnuts
1 can bean sprouts
1 can bamboo shoots
1 can mushroom pieces
1 can whole mushrooms
1 pimento
Mixed nuts
Brown meat, add celery, onion, water and tomato juice. Simmer until tender. Add rest of ingredients, thicken and serve.

Mrs. Lloyd A. Smith

CORN BEEF CASSEROLE

- 1 6-ounce package macaroni
- 1 12-oz. can corn beef, chopped
- $\frac{1}{4}$ pound American cheese, cubed
- 1 can cream of chicken soup
- 1 cup milk
- $\frac{1}{4}$ cup onion, chopped
- 1 small can mushrooms
- $\frac{3}{4}$ cup buttered bread crumbs
- Stuffed olives

Cook macaroni, but do not add salt. Drain and rinse with cold water. Mix all ingredients except macaroni, crumbs and olives. Put in alternate layers with macaroni. Top with buttered crumbs and garnish with sliced olives. Bake at 375 degrees for 1 hour.

Mrs. Dwane Sanford



HAMBURGER HARVEST CASSEROLE

- 1 pound ground chuck
- 1 cup chopped onion
- 2 $\frac{1}{2}$ cups canned tomatoes
- 1 tablespoon worcestershire sauce or
- 1 teaspoon curry, or chili powder
- 2 teaspoons salt
- 2 cups thinly sliced potatoes
- 1 package frozen corn
- 1 package frozen lima beans
- 1 sliced green pepper
- 1 $\frac{1}{2}$ cups American cheddar cheese

Mix the onion, meat, tomatoes and seasonings. Put a layer of this on the bottom of a big casserole, add layers of vegetables (partially thawed), bake covered at 375 degrees, remove cover, sprinkle with cheese and continue baking for 30 minutes.

Mrs. Eric N. Lind

MEXICAN LUNCHEON

- 1 pound pork sausage or ground beef
 - 1 cup onion, diced
 - 1 cup green pepper, diced
 - 2 cups cooked tomatoes
 - 2 cups uncooked macaroni
 - 1 cup buttermilk or sour cream
 - 2 tablespoons sugar
 - 1 tablespoon chili powder
 - 1 teaspoon salt
- Brown meat, onions and green peppers. Add tomatoes, macaroni, buttermilk or sour cream, sugar, chili powder and salt. Do not stir. Cover and simmer for 30 minutes. —Mrs. Julius Wagner

POINSETTIA PANCAKES

- 1. Main dish, can be served with tossed salad and beverage.
 - 2. After the Skating Party. Serves 12.
 - 3 cups pancake mix
 - 3 cups milk
 - 3 eggs
 - 3 tablespoons salad oil
 - 3 cups cubed ham
 - 4 cups mushroom soup
 - 2 cups grated cheddar cheese
- Ham slices cut to form a poinsettia.

Combine pancake mix, milk, eggs and oil in large bowl and beat until smooth. Bake on large skillet. Use aluminum foil between cakes when stacking. Cut and arrange ham slices to form a poinsettia. Before putting together for serving, heat the cubed ham, mushroom soup, and the grated cheese until it is bubbly and thick. Place a pancake on an adequate serving dish, spread ham sauce to one inch from edge. Repeat pancakes and sauce, making a tier of four large pancakes. Top with the poinsettia ham, and serve with a smile.

Mrs. V. Eugene Johnson

RIGATONI

(Italian type Hot Dish)

$\frac{1}{2}$ pound ground pork

$\frac{1}{2}$ pound ground beef

$\frac{1}{2}$ to $\frac{3}{4}$ teaspoon sage

Small onion, diced

40 to 45 Rigatoni

1 can spaghetti sauce

Boil Rigatoni macaroni until tender, drain, rinse with cold water.

Mix above ingredients and stuff Rigatoni individually. Place them in a greased casserole and pour spaghetti sauce over them. Bake at 375 degrees for 45 minutes to 1 hour. Serves 5 or more.

Lyla Niederbaumer

BEEF AND CORN CASSEROLE

2 eggs, beaten

$\frac{1}{4}$ cup milk

1 cup soft bread crumbs

1 pound lightly browned ground beef

$1\frac{1}{2}$ teaspoons salt

1 No. 2 can cream style corn

2 teaspoons prepared mustard

$\frac{1}{4}$ cup chopped onion

Soak bread in milk and eggs, add the remaining ingredients, bake in a slow oven, 300 degrees for 1 hour. —Mrs. Chester Bean

BEEF CASSEROLE

1 pound ground beef

1 onion, cut up fine

Salt to taste

1 can tomato soup

1 1-pound can cream style corn

3 cups cooked cold potatoes, sliced

$\frac{1}{2}$ cup celery, cut up fine

Brown beef and onions. Add salt. Mix all ingredients. Pour into a baking dish. Bake at 350 degrees for 30 minutes.

Mrs. Oscar Nelson

DUCHESS MEAT ROLL

1 pound lean ground beef

2 eggs beaten

1 teaspoon Worcestershire sauce

1 teaspoon salt

$\frac{1}{4}$ teaspoon pepper

$\frac{1}{4}$ cup finely chopped onion

2 slices day old bread, cubed

2 tablespoons melted butter

2 cups ground raw carrots

Combine first seven ingredients, mixing well. Spread mixture to form 8x10 inch rectangle on wax paper. Mix butter with carrots and spread evenly over meat. Roll as for jelly roll. Peel off wax paper as you go; press edge down firmly to seal. Place seam down in greased $11\frac{3}{4} \times 7\frac{1}{2} \times 1\frac{1}{2}$ inch glass pan. Bake in moderate 350 degree oven for $1\frac{1}{2}$ hours. Remove to serving platter. Serve with quick mushroom sauce.

Mushroom Sauce:

One can (2 oz) mushrooms (some liquid)

2 tablespoons butter

1 can mushroom soup

Drain chopped mushrooms. Measure liquid, adding $\frac{1}{2}$ cup of milk. Add milk, butter to soup. Milk liquid makes $\frac{1}{3}$ cup. Heat to boiling point. Stir constantly. Add mushrooms. Serve over hot meat roll. —Mrs. Henry Nelson

CABBAGE HOT DISH

Small head cabbage

$\frac{3}{4}$ pound ground beef

Medium size onion

1 can tomato soup

Brown the ground beef with the onion. Cut up cabbage. Add a layer of cabbage, then meat, another layer of cabbage. Pour the tomato soup over all without diluting. Cover and bake 1 hour and 45 minutes at 350 degrees. This fills a 2 quart casserole.

Mrs. Raymond Olson

DELUXE CABBAGE CASSEROLE

- 1 head cabbage, shredded
- 1 pound ground beef
- 1 large onion, chopped
- 1 can tomato soup
- 1 cup tomato juice

Salt, pepper

Potato chips

Mix meat and onion. Add salt and pepper to taste. In a greased casserole put a layer of cabbage, then a layer of meat. Repeat until ingredients are used. Pour over all the tomato soup. Place in moderate oven. As it bakes, add a little tomato juice from time to time. Bake about 1 hour or until cabbage is tender. Top with potato chips and let stand in oven about 10 minutes more.

Mrs. Martin Burkman

HOT DISH

- 1 pound hamburger, more or less
- 2 cans red kidney beans, drained
- 1 pint tomatoes
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup onion, minced
- $\frac{1}{4}$ cup green pepper, minced
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon pepper

Brown the hamburger in a little fat. Mix all the ingredients. Pour into a casserole and bake in moderate oven for 1 hour.

Miss Beverly Patten

LUNCHEON DISH

- 1 pound ground beef
- 1 small onion, diced
- 1 cup celery, diced
- 2 cups cold water
- $\frac{1}{4}$ cup soy sauce
- 1 can chicken noodle soup
- $\frac{1}{2}$ cup uncooked rice

Brown ground beef and onion. Mix ingredients and put in a greased flat pan. Bake at 350 degrees for 1 $\frac{1}{2}$ hours.

Mrs. Russell Haga

HAMBURGER CHOW MEIN

- 1 pound ground beef or hamburger
 - 1 chopped onion
 - 1 can mushroom soup
 - 1 can chicken noodle soup
 - $\frac{1}{2}$ cup rice
 - 2 cups water
 - $\frac{1}{4}$ cup soy sauce
 - 1 cup chopped celery
- Bake 1 $\frac{1}{2}$ hours at 350 degrees. Serve on chow mein noodles. Serves 12 and is fine with hot rolls. —Mrs. Pearl Anderson

CHOW MEIN HOT DISH

- 1 pound ground beef
 - 1 chopped onion
 - 1 cup chopped celery or more
 - $\frac{1}{2}$ cup uncooked rice
 - 2 cups water
 - 1 can mushroom soup
 - 1 can chicken rice soup
 - 4 tablespoons soy sauce, optional
 - 2 tablespoons worcestershire sauce, optional
- Brown onion, hamburger together. Mix in remaining ingredients. Bake in greased casserole, covered for 1 hour and 15 minutes at 350 degrees. Sprinkle with chow mein noodles and bake 15 minutes more. Eight servings.

Mrs. Lyle Howe

Mrs. Raymond Olson

EMERGENCY STEAK

- 1 pound hamburger
 - $\frac{1}{2}$ cup milk
 - 1 cup Wheaties
 - 1 teaspoon salt
 - $\frac{1}{4}$ teaspoon pepper
 - 1 small finely chopped onion
- Mix, place on pie pan and shape into form of a steak, about an inch thick. Broil at 400 degrees about 5 minutes on each side, then until done. —Mrs. Henry Hansen

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HAMBURGER HOT DISH

5 to 10 potatoes, medium sized
1½ pounds hamburger
2 cups green string beans
1 can tomato soup
1 onion, small
Salt and pepper to taste
Milk
1 egg yolk

Boil the potatoes and mash, or instant potatoes may be used. Brown hamburger and chopped onion in skillet. Add string beans and tomato to hamburger. Season with salt and pepper. Place mixture in flat bottom pan.

Add egg yolk and enough milk to mashed potatoes to make them fluffy. Cover hamburger mixture with potato mixture. Bake at 350 degrees for 45 minutes.

Mrs. L. Richard Bonander
Mrs. R. D. Kelly

HAMBURGER-POTATO CASSEROLE

1 pound hamburger
¼ teaspoon paprika
5 medium potatoes
1 can cream of chicken soup
1 medium onion
Salt and pepper to taste
Milk

Lightly brown hamburger and minced onion in frying pan. Add salt and pepper. When browned, add soup and paprika. Pare and slice potatoes. Put layer of potatoes in bottom of buttered casserole. Cover with layer of meat mixture, then another of potatoes. Pour enough milk over until it shows around edges. Bake at 325 to 350 degrees until potatoes are soft.

—Lorraine Hanson

GROUND BEEF BAKE

Hamburgers—

1 pound ground beef
½ cup rolled oats (uncooked)
½ teaspoon onion salt
½ teaspoon garlic salt
½ teaspoon dill seed (optional)
¼ teaspoon pepper
2/3 cup tomato juice

Onion Gravy—

1 cup sliced onions
¼ cup flour

1 bouillon cube
2 cups boiling water

Biscuit Dough—

1 cup pancake flour
¼ cup parmesan cheese
2 tablespoons shortening
1/3 cup milk



Combine ingredients for hamburgers, shape into 6 large patties, brown in shortening in a large frying pan. Place in the bottom of deep dish pie plate, or shallow baking dish. For gravy brown onions in fry pan fat, add flour, and combine. Dissolve bouillon in boiling water, slowly add to onion mixture, stirring until thickened, pour over patties. Combine pancake mix and cheese. Cut in shortening until mixture resembles coarse crumbs. Add milk, stirring lightly until just dampened. Turn out on floured board, and knead gently a few seconds. Roll into a circle about an inch smaller than the top of casserole.

With a pastry cutter, cut into 6 pie shaped wedges, and place on top of onion gravy. Bake in 425 degree oven 15 to 20 minutes.

Garnish with parsley. Serves 6.

Mrs. Robert Minnick



TIME-SAVERS

ELEGANT HASH

1 pound ground beef
2 onions, diced
1 cup celery, diced
2 cups raw carrots, diced
6 cups raw potatoes, diced
Salt and pepper to taste
3 cups milk
Butter and bread crumbs
Brown onions and celery in a little fat. Remove the onions and celery and brown the ground beef. Season with salt and pepper. Mix onions, celery and beef. Put in alternate layers with carrots and potatoes. Pour over this the milk. Sprinkle with bread crumbs and dot with butter. Bake in moderate oven 2 hours or in electric skillet 1 hour.

Mrs. Rudolph O. Nelson

VEGETABLE PIE WITH POTATO CRUST

1 medium sized onion
Salt and pepper
1 cup meat or hamburger
1 cup peas
1 cup carrots, cooked
2 tablespoons butter
1 cup potatoes, cooked
1 cup milk
Brown sliced onion in fat. Add the meat and sear well. Add rest of ingredients and turn into a baking dish. Cover with potato crust and bake in moderate oven 30 minutes.
Potato Crust:
1 cup hot mashed potatoes
 $\frac{1}{2}$ teaspoon salt
1 egg, beaten
2 tablespoons melted butter
Flour to make soft dough
Mix in order given. Roll on floured board, and cover over vegetables and bake.

Alcester, S. D.

QUICK VEGETABLE BEEF CASSEROLE

1 pound ground beef
1 can vegetable beef soup
1 package cooked noodles
1 diced onion
Brown beef and onion, add soup and noodles, bake for 45 minutes at 350 degrees.

Mrs. Melvin Holland

SPANISH RICE

1 pound hamburger
3 medium sized onions
 $\frac{1}{2}$ cup raw rice
 $\frac{1}{2}$ cup tomatoes
Salt and pepper to taste
Saute onions in butter until golden, add meat and fry until light brown, then add cooked rice, tomatoes and seasoning. Sprinkle with buttered cracker crumbs, bake at 350 degrees for about 45 minutes. —Mrs. Sam Peterson

HOT DISH

1 pound ground beef
 $\frac{1}{4}$ cup onion, chopped
 $\frac{1}{3}$ cup celery, chopped
5 ounces noodles
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomato soup
Olives, stuffed
Brown beef, onion and celery. Cook noodles and drain. Combine meat mixture, noodles and soups. Pour into baking dish. Bake at 350 degrees for 30 minutes. Remove from oven and cover top with sliced olives. Pour little olive juice over all. Return to oven for 10 minutes. Serves ten. Mrs. Coon Lee

SPAGHETTI STEW

2 slices bacon, diced
½ pound hamburger
1 onion, chopped
½ cup celery, chopped
½ cup carrots, diced
1 cup potatoes, diced
1 cup macaroni
3 cups canned tomatoes
Salt and pepper to taste
Fry bacon, add meat and onion and brown. Add celery, carrots, potatoes and macaroni. Season with salt and pepper. Distribute uncooked spaghetti over the mixture. Pour on tomatoes, cover tightly and cook slowly for 40 minutes. —Mrs. Herbert Wiberg

EGG NOODLE HOT DISH

1 package egg noodles, cooked
Brown in skillet:
1 pound hamburger
1 medium size onion
salt and pepper
1 cup celery, cut, cooked in sufficient salt water to cover
1 or ½ can tomato soup
1 can mushrooms
1 can mushroom soup (may use 1 can cream of chicken soup also)
½ bottle stuffed olives, optional
Bake a 350 degrees about an hour or more. —Mrs. Lyle Howe
Mrs. Merlyn Van Rosendahl

"SPAM" ONE-DISH MEAL

1 can Spam, cut in cubes (may substitute any similar canned meat)
2 cups milk
1 can cream of mushroom soup
1 can chicken noodle soup
1 can chow mein noodles
Combine all and put in greased casserole. Top with a few chow mein noodles and bake 1 to 1½ hours at 350 degrees. Serves 10 to 12. —Mrs. Gordon Ustrud

SIX-LAYER DINNER

Tasty one-dish meal of 6 blended flavors:
Place in layers in greased 2-quart casserole (8 inch)
2 cups sliced raw potatoes
2 cups chopped celery
1 pound ground beef
1 cup sliced raw onions (or less)
1 cup minced green pepper
2 cups cooked tomatoes (No. 1 tall can)
Season layers, using in all:
2 teaspoons salt
¼ teaspoon pepper
Garnish with green pepper sliced and bake at 350 degrees 2 hours.
Amount: 6 servings.
Mrs. Gordon Ustrud

HUNTERS' STEW

1½ pounds hamburger
½ pound pork sausage
1 onion, chopped
1 can red kidney beans
1 can pork and beans
1 can whole kernel corn
1 can tomato soup
½ cup catsup
1 cup cooked spaghetti
Brown meat, onion and add rest of ingredients, and bake. Skim off excess fat as it bakes. This is a large recipe, will serve 8-10 hungry people. It can be packaged and frozen for later use.
Mrs. Lincoln Twedt

ONE OF A KIND CASSEROLE

1 pound hamburger
1 small onion
1 can chicken rice soup
1 cup celery, optional
1 can mushroom soup
1 can mixed vegetables, optional
1 can chow mein noodles
¼ pound pecans, optional
Brown hamburger and onion. Mix all together.
Mrs. Einar Anderson
Mrs. Leonard Sternquist

PORCUPINE BEEF BALLS

- 1 ½ pounds ground beef
- 1 teaspoon salt
- 1 small onion, minced
- 1 small can tomato soup
- ½ cup raw rice
- ½ teaspoon pepper
- ½ cup water

Combine meat, rice, salt, pepper and onion. Shape into small balls. Heat soup and water, drop meat balls into mixture and place in casserole. Cover and bake at 350 degrees 1 ½ hours.

Mrs. Paul Melin
Mrs. Soren Clemenson

RICE-HAMBURGER CASSEROLE

- ½ cup rice (uncooked)
- ½ pound hamburger, browned
- ½ cup diced celery
- ¼ cup diced green pepper
- 1 can cream of chicken soup
- 1 can water

Bake 45 minutes covered, and 15 minutes uncovered.

Mrs. Loren Thompson

7 LAYER CASSEROLE

- 1 cup uncooked rice
- 1 cup canned whole kernel corn, drained

Sprinkle with salt and pepper. Pour over 1 can tomato sauce and ½ can water.

- ½ cup each finely chopped onion and green pepper

¾ pound uncooked ground beef
Sprinkle with salt and pepper. Pour over 1 can tomato sauce and sauce and ½ can water. Cover meat with 4 strips bacon cut in half. Cover and bake at 350 degrees for 1 hour. Uncover and bake about 30 minutes longer until bacon is crisped. Makes 4 to 6 ample servings.

Mrs. Lester Baker

HAMBURGER CHOW MEIN

- 1 pound ground beef
 - 1 can cream of chicken soup
 - 1 can cream of mushroom soup
 - ¼ to ½ cup water
 - 2 tablespoons soy sauce
 - 1 cup celery, diced
 - 1-2 medium onions, chopped
 - ½ to 1 cup cooked rice
 - 2 tablespoons chopped pimento
 - ¼ cup chopped carrots, optional
 - Slivered almonds
 - 1 can chow mein noodles
- No salt as soups are seasoned
Saute until meat almost changes color. Heat the soups, mix all ingredients and sprinkle with almonds and bake 30 minutes at 350 degrees. —Mrs. Fern Wikle
Mrs. Edwin Johnson

CHOW MEIN NOODLE HOT DISH

- 1 pound ground beef
 - 1 diced green pepper
 - 3 stalks celery, diced
 - 1 small onion, diced
 - 1 cup boiling water
 - 1 can cream of chicken soup
 - 1 can chow mein noodles
- Brown beef and pepper in 2 tablespoons butter. Boil celery and onions in water, add soup and noodles and bake 45 minutes at 350 degrees.

Mrs. Melvin Holland

ASPARAGUS SOUFFLE

- 2 cups white sauce
 - 2 ½ cups chopped asparagus
 - ¾ teaspoon salt
 - ½ cup grated cheese
 - 4 eggs, separated
- Crumbs for topping
Add cheese to white sauce, beat yolks and add, fold in asparagus and beaten egg whites. Bake in a pan of hot water 1 hour in moderate oven —Mrs. Nels Nelson

COOKED CHILI

2 pounds hamburger, or less
3 onions, minced
1 can tomatoes
1 can kidney beans
1 can tomato soup
1 clove garlic
Salt, pepper and chili powder to taste

Brown onions in little fat. Add meat and fry. Combine with the other ingredients. Cook slowly $\frac{1}{2}$ hour. May use home canned tomatoes in place of the commercial tomato.

Mrs. Eugene Nussbaum
Mrs. Howard Kuhnert

GROUND PORK HOT DISH

1 pound lean ground pork
1 8-oz. pkg. uncooked noodles
1 can tomato soup
1 $\frac{1}{3}$ can water
 $\frac{1}{4}$ pound American cheese
Salt and pepper
Combine and bake 1 hour at 350 degrees. —Mrs. Adrian Jackson

WASH DAY CASSEROLE

1 can kidney beans
1 pound hamburger
1 small onion, chopped
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ green pepper, chopped
2 tablespoons butter
1 cup rice, cooked
1 can mushroom soup or
1 can chicken gumbo soup
 $\frac{1}{2}$ teaspoon chili powder
Brown the hamburger, onion and pepper. Mix all ingredients and put in casserole. Bake in moderate oven for 1 hour. This recipe may be cooked in an electric frying pan or in a pan on top of the stove.

Mrs. Delmer Swenson



NOODLE AND GROUND BEEF DISH

1 pound egg noodles
3 pounds ground beef
4 whole eggs
1 onion
1 cup catsup
1 tablespoon salt
 $\frac{1}{3}$ teaspoon pepper
1 cup raw carrots ground
1 green pepper
 $\frac{1}{2}$ cup melted butter
1 $\frac{1}{3}$ cups bread crumbs
Cheese for topping

Cook noodles 6 minutes, drain and rinse. While cooking, mix beef, eggs, bread crumbs, catsup, onion, salt and pepper. In another bowl mix noodles, butter, carrots and green pepper. In 11 x16 pan put noodles in bottom, then beef mixture on top and cover all with cheese. Bake at 350 degrees about 45 minutes until brown. Serves 18-20.

Mrs. Fred Day

NOODLE HAMBURGER QUICKIE WITH OLIVES

10 ounces noodles (cooked)
2 pounds browned ground beef
 $\frac{3}{4}$ cup chopped celery
 $\frac{1}{2}$ cup chopped onion
1 or 2 cans cream of mushroom soup
1 or 2 cans cream of chicken soup
1 can tomato soup
1 small jar stuffed olives

Combine and bake at 350 degrees for 45 minutes, or until bubbling in the center. Just before serving the olives are to be sliced and with the juice sprinkled over the top.

—Mrs. Eugene Person
Mrs. D. Harrington



ADDITIONAL RECIPES

DATE FILLED DROP COOKIES

- 1 cup shortening
- 2 cups brown sugar
- 1½ teaspoons vanilla
- 1 teaspoon soda dissolved in a little water
- 3 eggs, beaten
- 3½ cups sifted flour
- Pinch of salt

Filling:

- 1 cup chopped dates
 - 2/3 cup water
 - 2/3 cup sugar
 - ½ cup nuts
- Cream shortening and sugar; add rest of ingredients. For filling boil until thick; cool. Drop a small teaspoon of dough on greased cookie sheet, then some filling on top of dough, then some more dough on top of filling. Bake 10 to 12 minutes at 350 degrees.

—Mrs. J. Albert Carlson, Mrs. Axel Nordstrom, Mrs. Charlie Jacobson, Mrs. Leonard Karli, Mrs. Russell Haga

FIG AND DATE COOKIES

- 1/3 cup butter
 - 1 cup sugar
 - 1 egg
 - 1/3 cup milk
 - 2 cups flour
 - 2 teaspoons baking powder
 - Powdered sugar
- Cream butter and sugar. Add well beaten egg. Add milk. Sift together flour and baking powder. Mix all together without too much stirring. Roll out and sprinkle with powdered sugar. Cut in rounds. Put filling between two cookies. Bake in moderate oven.

Filling:

- ½ pound figs, cut up
 - ½ pound dates, cut up
- Add a little water and cook until soft enough to mash smooth.

Mrs. C. Emil Nelson

CHOCOLATE DROP COOKIES

- 1 egg, beaten
 - 1 cup brown sugar
 - ½ cup sour milk or buttermilk
 - 1½ cups flour
 - ½ teaspoon soda, sifted with the flour
 - 1 teaspoon vanilla
 - ½ cup nut meats
 - 2 squares Baker's chocolate
 - ½ cup butter
- Melt chocolate and butter. Mix ingredients in order given. Let stand a few minutes. Drop by teaspoon onto ungreased cookie pans. Bake at 350 degrees until firm. Frost with chocolate frosting.

—Mrs. Lloyd Nelson

DATE FILLED HALF MOONS

- 1 cup shortening, half butter
 - 1½ cups brown sugar
 - 2 eggs
 - 1½ cups oatmeal
 - 1 teaspoon soda
 - ¾ cup hot water
 - 1 teaspoon vanilla
 - 3 cups flour
 - 1 teaspoon cream of tartar
- Cream shortening and sugar. Add beaten eggs. Dissolve soda in hot water and add. Mix in oatmeal and vanilla. Sift cream of tartar with flour. Add enough flour so that dough can be easily rolled out to ¼ inch thickness. Cut with large round cutter. Place 1 teaspoon filling on half of the cookie and fold the other half over the filling. Bake at 350 degrees 10 to 12 minutes.

Filling:

- 2 cups dates, finely cut
 - ¾ cup sugar
 - ¾ cup water
 - ½ cup nuts, chopped
- Cook together slowly, stirring constantly, until thick.

Mrs. Evald Carlson

UNBAKED FUDGE COOKIE

Combine in heavy saucepan:

- 2 cups white sugar
- $\frac{1}{2}$ cup milk
- 4 large marshmallows
- $\frac{1}{2}$ cup butter

Stir until well mixed and boil exactly 3 minutes. Remove from heat and add the following. Mix all of the following together before adding:

- 6 tablespoons cocoa
- $\frac{1}{4}$ teaspoon salt
- $1\frac{3}{4}$ cups oatmeal
- $\frac{1}{2}$ cup flaked coconut
- $\frac{1}{2}$ cup chopped nutmeats
- 1 teaspoon vanilla

Stir until well mixed. Drop onto a buttered cookie sheet making small cookies slightly pressed flat. Do not bake.

Mrs. Martin Albin

CREAM COOKIES

- 1 cup sour cream
 - 1 cup butter and lard mixed
 - 1 cup sugar
 - 1 egg
 - $\frac{1}{2}$ teaspoon salt
 - 1 teaspoon nutmeg
 - 3 cups flour
 - 1 teaspoon soda mixed with flour
- Bake at 400 degrees.

Same recipe may be used for filled cookies by putting a spoonful of the following on each cookie and placing another cookie on top.

Filling:

- $\frac{1}{2}$ pound dates or raisins, cut or ground
- 1 cup sugar
- 1 cup water
- 1 tablespoon corn starch
- Vanilla

Cook dates or raisins, sugar and water. Add corn starch mixed in little cold water. Cook until thick. Flavor with vanilla. Cool.

Mrs. N. V. Swenson

CHOCOLATE MACAROONS

- 2 egg whites
 - $\frac{1}{2}$ cup sugar
 - 1 package chocolate chips
 - 2 cups coconut
- Beat egg whites until foamy. Add sugar gradually to egg whites, beating until stiff. Melt chocolate chips and add to egg mixture. Fold in coconut. Drop by teaspoon in pan lined with brown paper. Bake at 300 to 325 degrees 11 to 14 minutes. Cool on paper.

Mrs. Lynn Outka

STRAWBERRY COOKIES WITH JELLO

- 1 can Eagle brand milk
 - 2 packages angel flake coconut (14 oz.)
 - 1 tablespoon sugar
 - $\frac{1}{4}$ cup finely chopped blanched almonds
 - 2 packages strawberry jello
 - 1 teaspoon almond extract
 - Red coloring, optional
- Combine milk, coconut, sugar, nuts and extract, mix in $1\frac{1}{2}$ packages jello. Mix well. Chill for 45 minutes. Form like strawberry and roll in $\frac{1}{2}$ package dry jello. May decorate with leaves and stems of green powdered sugar icing. Keep refrigerated.

Mrs. August Nordstrom

EASTER BASKETS

- 1 can Eagle brand milk
 - 2 packages coconut
 - 1 tablespoon sugar
 - 1 package lime jello
 - Green coloring
- Combine as above, shaping into Easter nests or baskets. Fill with small candy eggs and use as garnish for Easter bunny cake or as a cookie. Makes 36 baskets

Mrs. Raymond Holm

RAISIN SURPRISES

Filled Cookies

- 3 cups sifted flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup butter or other shortening
- 1 cup sifted brown sugar
- 1 egg, well beaten
- 1 teaspoon vanilla
- $\frac{1}{3}$ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually and cream until light and fluffy. Add egg and vanilla. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Chill until firm enough to roll $\frac{1}{4}$ inch thick on slightly floured board. Cut with $2\frac{1}{2}$ inch cookie cutter. Place one teaspoon raisin filling on a circle and place another circle on top, pressing edges together. Bake in hot oven 425 degrees, 6 to 8 minutes. Makes 4 dozen.

Raisin Filling:

- 2 cups raisins chopped
- $\frac{2}{3}$ cup boiling water
- $\frac{2}{3}$ cup sugar
- 1 tablespoon lemon juice
- 1 tablespoon butter

Cook raisins, sugar and water 6 to 8 minutes or until thick, stirring constantly. Remove from heat, add lemon and butter. Figs or dates may be substituted for raisins

Muriel and Myrtle Carlson

PEANUT BUTTER DROPS

- $\frac{1}{2}$ cup white syrup
 - $\frac{1}{2}$ cup white sugar
 - Heat to boiling point; add
 - 1 cup peanut butter
 - 2 cups corn flakes
- Stir and drop on wax paper.

Mrs. Henry Groon

BLONDE BROWNIES

- $2\frac{3}{4}$ cups flour, sifted
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup shortening
- 3 eggs
- $2\frac{1}{4}$ cups brown sugar or 1 pound
- 1 cup nut meats, chopped
- 1 package semi-sweet chocolate chips

Sift flour, baking powder and salt. Melt shortening. Stir it into the brown sugar and allow to cool slightly. Beat in the eggs, one at a time. Beat well. Add flour mixture, nuts and chocolate chips. Blend well. It is very stiff. Spread in greased 10x15 inch pan. Bake at 350 degrees 25 to 30 minutes. Do not overbake as it dries out quickly. When almost cool, cut into squares: —Mrs. John Eloffson

ALMOND CRESCENTS

- 1 cup soft shortening, half butter
- $\frac{1}{3}$ cup sugar
- $\frac{2}{3}$ cup ground blanched almonds
- 1 $\frac{2}{3}$ cups flour, sifted
- $\frac{1}{4}$ teaspoon salt
- 1 cup confectioner's sugar, sifted
- 1 teaspoon cinnamon

Mix thoroughly shortening, sugar and almonds. Sift salt with flour. Work flour into shortening mixture. Chill dough, then roll into pencil-thick rolls. Cut in $2\frac{1}{2}$ inch lengths. Place on ungreased baking sheets in form of crescents. Bake until set, but not brown. While still warm, roll in confectioner's sugar and cinnamon which have been sifted together. Bake at 325 degrees 14 to 16 minutes. Makes about 5 dozen cookies.

Mrs. Kenneth Erickson

UNBAKED CHOCOLATE

COOKIES

2 cups Rice Krispies
 $\frac{1}{2}$ cup nut meats, chopped
 $\frac{1}{2}$ cup coconut
3 squares chocolate
1 pound bar mild chocolate
Melt chocolate in double boiler.
When slightly cooled, mix in rest
of ingredients. Drop by teaspoon
onto waxed paper and chill.

Mrs. Robert Swenson

NO BAKE PEANUT BUTTER CRUNCH COOKIES

4 tablespoons peanut butter
2 6-ounce packages butterscotch
bits
 $4\frac{1}{2}$ cups cornflakes
Nuts if desired
Melt over hot water peanut butter
and butterscotch bits. Remove
from heat. Stir in cornflakes. Add
nuts. Drop on waxed paper. If
cookies spread too much, cool
mix in refrigerator. Be cautious
not to cool to the extent that it
will not drop and easily shape.

Mrs. Elmer Jacobson

UNBAKED CHOCOLATE COOKIES

2 cups sugar
1 stick oleomargarine
 $\frac{1}{2}$ cup milk
2 tablespoons peanut butter
3 cups quick oatmeal
1 teaspoon vanilla
2 tablespoons cocoa
Boil the sugar, oleomargarine,
milk and peanut butter exactly
2 minutes. Add remaining in-
gredients, drop on waxed paper
by spoonfuls. Put $\frac{1}{2}$ walnut or
pecan on top.

Mrs. Hans Gulbranson

HERMIT COOKIES

2 eggs
 $1\frac{1}{2}$ cups sugar
 $\frac{2}{3}$ cup butter or other shortening
1 cup raisins, ground
1 cup nuts, rolled
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon nutmeg
1 teaspoon soda
3 tablespoons sour milk
Flour
Dissolve soda in sour milk. Mix
ingredients in order given. Add
enough flour so dough can be
easily rolled out. Cut and bake
in moderate oven.

Mrs. Albert Nelson

ROLLED MOLASSES COOKIES

$1\frac{1}{4}$ cups lard or butter
1 cup buttermilk or hot water
2 cups sugar
 $\frac{1}{2}$ cup molasses
2 teaspoons soda dissolved in
hot water
 $\frac{1}{2}$ teaspoon salt
Flour enough to roll. These are
very good.

Mrs. Julius E. Anderson

ROLLED GINGER SNAPS

1 cup molasses
2 teaspoons soda
1 cup butter and lard mixed
 $\frac{3}{4}$ cup sugar
2 eggs
2 tablespoons water
 $\frac{1}{2}$ teaspoon each ginger, cloves,
cinnamon
 $2\frac{1}{2}$ cups flour
Heat molasses until it comes to
a boil, add soda and cool. Cream
sugar and butter. Add eggs, wa-
ter and molasses. Sift flour and
spices and add. Let stand in re-
frigerator a few hours before rol-
ling. Cut with cookie cutter and
bake at 325 degrees.

Mrs. P. H. Stadum

SKILLET COOKIES

Combine: 1 cup dates, cut up
 $\frac{3}{4}$ cup sugar
2 beaten eggs
Place in skillet and cook for 10 minutes over slow fire stirring constantly. Remove from fire.
Add: 1 teaspoon vanilla
1 cup nuts
Carefully blend in 1 cup Rice Krispies, 1 cup Post Toasties
Form into small balls and roll in coconut.

Mrs. Dale Williamson
Mrs. L. C. Gardener

PEANUT BUTTER CRUNCH

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup chunk peanut butter
 $\frac{1}{2}$ pound marshmallows
2 squares unsweetened chocolate (cut up)
Melt all in saucepan over low heat. Put 3 cups sugar coated cornflakes in a greased pan and pour the above mixture over the flakes. Mix well. Pat into 8x8 pan. Do not bake. —Mrs. Lydia Acker

GOOD FILLED COOKIES

1 cup shortening
1 cup sugar
2 eggs
1 cup milk
Dash salt
1 teaspoon vanilla
1 teaspoon soda
1 teaspoon baking powder
Flour to roll
Chill and cut out, put filling on and cover with another cookie. Bake in moderate oven until brown.

Filling:

2 cups ground raisins or dates
1 cup sugar
1 cup water
1 teaspoon flour
1 teaspoon vanilla
Cook and cool.

Mrs. Erick Messler

EASY ROLLED SUGAR COOKIES

3 cups all purpose flour
1 cup butter
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
Mix above as for pie crust.
3 well beaten eggs
2 cups sugar
1 teaspoon vanilla
Mix and pour over the dry ingredients and mix well, chill and roll thin. Bake at 375 degrees 8 to 12 minutes on greased cookie sheet.
Mrs. Jennie Benson
Mrs. Ida Johnson

HONEY JUMBLES

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup shortening
2 eggs
1 cup honey
3 cups flour
1 teaspoon soda
Grated rind of lemon
3 tablespoons lemon juice
Mix in the usual manner except fold in the beaten whites of the 2 eggs last. Roll out to about $\frac{1}{4}$ inch in thickness. Cut with a doughnut cutter. Bake in moderate oven. —Mrs. Daisy Larson

MINCEMEAT COOKIES

1 cup shortening
 $1\frac{1}{2}$ cups brown sugar
3 eggs
1 teaspoon soda
1 package mincemeat
1 tablespoon hot water
4 cups flour
Cream shortening and sugar. Add beaten eggs. Dissolve soda in hot water. Mix into shortening mixture. Stir in the mincemeat. Add sufficient flour to make a stiff dough. Roll thin on floured board or drop from teaspoon on baking sheet and flatten. Bake in hot oven. —Mrs. Alf Jacobson

COOKIES FOR CHRISTMAS

Or any time designs are desired.

1/3 cup soft shortening
1/3 cup brown sugar, packed
1 egg
2/3 cup molasses
2 3/4 cups flour, sifted
1 teaspoon soda
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon ginger

If one uses self-rising flour omit salt and reduce soda to 1/4 teaspoon. Mix thoroughly shortening, sugar, egg and molasses. Sift together the other ingredients. Stir into the shortening mixture. Chill dough. Roll out 1/4 inch thick. Cut into desired shapes. Place 1 inch apart on lightly greased baking sheet. Bake at 375 degrees from 8 to 10 minutes or until when touched lightly with finger, no imprint remains. Decorate when cool. Makes 4 to 5 dozen medium sized cookies.

Light Dough:

Light dough for bells, stockings, stars, wreaths, etc. Follow recipe above for Dark Dough except substitute honey for molasses and granulated sugar for brown. Use 1 teaspoon vanilla in place of cinnamon and ginger.

To Hang on Christmas Tree:

Loop piece of green string, press ends into dough at the top of each cookie before baking. Bake with string-side down.

Decorative Icing:

Make a confectioner's sugar icing that will hold its shape when forced through a pastry tube. Tint, if desired, with a few drops of food coloring. Use a narrow opening to outline cookies.

Stars: Cover with white icing,

sprinkle with sky blue sugar.

Christmas trees: Spread white icing. Sprinkle with green sugar. Decorate with silver dragees and tiny colored candles.

Toys: Drums, cars, etc.: Outline with white and colored icing.

Bells: Outline with red icing. Make clapper of red icing.

Mrs. Kenneth Erickson

GINGER SNAP COOKIES

Boil together: 1 cup sugar
1 cup shortening
1 cup molasses
2 teaspoons vinegar
Add 1 teaspoon soda and cool.
Add 2 beaten eggs
4 cups flour
1/2 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cinnamon
Mix well, chill 1 hour, roll thin, bake at 375 degrees.

Mrs. Oscar Berg

OATMEAL COOKIES

3/4 cup shortening
1/2 cup white sugar
1 cup brown sugar
2 eggs
2 1/2 cups oatmeal
1 1/2 cups flour
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon soda
Cream shortening and sugar. Add eggs. Sift flour, salt, cinnamon and soda together. Mix with creamed mixture. Fold in oatmeal. Roll out dough 1/4 inch thick. Sprinkle with powdered sugar and cut with cookie cutter. Bake at 350 degrees for 10 minutes or more.

Mrs. Martin Burkman

NO BAKE NAVINO BARS

- ½ cup butter or margarine
- ¼ cup white sugar
- 5 tablespoons cocoa
- 1 egg
- 1 teaspoon vanilla
- 2 cups graham cracker crumbs
- 1 cup fine coconut
- ½ cup nuts, chopped

Place softened butter, sugar, cocoa, vanilla and beaten egg in top of double boiler. Stir until mixture resembles custard. Cook 5 minutes. Combine cracker crumbs, coconut and nut meats well. Add cooked mixture and mix thoroughly. Pour into cake pan and pack tight. Place in refrigerator.

Topping:

- 2 tablespoons instant vanilla pudding
- ¼ cup butter
- 3 tablespoons milk
- 2 cups powdered sugar

Mix well pudding, butter and milk. Blend in sifted powdered sugar. Spread over chocolate mixture and return to refrigerator.

Frosting:

- 1 package chocolate chips or butterscotch chips
 - 3 to 5 tablespoons butter
- Melt chips with butter in top of double boiler. Blend well. When like custard spread over bars. Return to refrigerator. However, cut into bars before becoming too hard. —Mrs. Sam Eidem

Mrs. Helen Mathison

Mrs. Roy Sanford



ROLLED ANISE COOKIES

- 1 ½ cups sugar
 - 1 cup shortening
 - 4 eggs
 - 1 cup honey
 - ½ cup cold coffee
 - 3 teaspoons vanilla
 - 4 teaspoons soda
 - ½ teaspoon nutmeg
 - 6 drops anise oil
 - 7 cups flour, approximately
- Mix ingredients in the usual manner; however, dissolve the soda in the coffee. Add enough flour so dough rolls out nicely. Cut either with doughnut or cookie cutter. Bake at 375 degrees. After cookies have cooled, may frost with 7 minute frosting which may be colored with cake coloring.

Mrs. Edwin Nelson

ROLLED GINGER COOKIES

- 2 cups white sugar
 - 1 cup lard
 - 3 eggs
 - ¾ cup sour milk
 - 1 teaspoon soda (in sour milk)
 - 1 cup molasses
 - Ginger (small tablespoon)
 - 1 teaspoon salt
 - 3 teaspoons soda in 5-6 cups flour
- Mix in order given. Chill. Roll out ¼ inch thick and bake about 10 minutes at 400 degrees. Frost with powdered sugar icing.

Blanche Steneberg

GOODIE COOKIE

- 22 graham crackers, crushed
 - 1 can Eagle brand milk
 - 1 package coconut
 - 1 package chocolate chips
 - ½ cup nuts, chopped
- Mix all ingredients. Put in greased pan. Bake at 350 degrees 10 to 15 minutes. Cut while hot.

Mrs. Erwin Voegeli

PEANUT BUTTER CREAMS UNBAKED COOKIES

2 tablespoons butter
1 cup peanut butter
1 cup powdered sugar
Cream this well and add 1 ½ cups Rice Krispies. Shape into small balls and dip in thin powdered sugar icing and roll in coconut and nut meats.

Mrs. Dewey Johnson

FUDGE OATMEAL COOKIES

2 cups sugar
½ cup milk
½ cup butter
Mix together and let come to a boil. Pour over:
3 cups quick oatmeal
½ cup cocoa
½ cup coconut
½ cup walnuts
Add 1 teaspoon vanilla. Mix well. Pour into pan and cut in bars or drop from teaspoon. Chill but do not bake. Mary Ann Benson

DOLLAR COOKIES

2 cups butter
2 cups sugar
3 eggs
5 cups flour
1 to 2 teaspoons vanilla
Mix butter, sugar, eggs, vanilla. Add flour. Roll out and cut with a small, silver dollar size cookie cutter. Bake at 375 to 400 degrees. Mrs. Peter Hansen

BROWN SUGAR COOKIES

2 cups brown sugar
1 cup lard
2 eggs, well beaten
¾ teaspoon ginger
2 teaspoons cream of tartar
2 teaspoons soda
1 teaspoon vanilla
1 teaspoon lemon flavoring
3 ½ cups flour
Mrs. John E. Larson



OLD TIME SWEET CRACKERS OR LEMON COOKIES

5 pieces baking ammonia (ammonium carbonate)
2 cups sweet milk
2 ½ cup sugar
1 ½ cups lard
2 eggs, well beaten
1 tablespoon oil of lemon or 2 tablespoons lemon extract
Flour enough to make a stiff dough

Soak the ammonia over night in milk. Sift through a fine cloth. Cream the sugar and lard, add eggs, and milk that ammonia was soaked in. Add flavoring, flour enough to roll about ¼ inch thick and cut into squares the size of a cracker. Prick in the middle with a fork. Bake at 350 degrees 15 minutes or until lightly browned. —Mrs. Herman Ostlund

SOUR CREAM WHITE COOKIES

1 cup shortening
2 cups sugar or 1 white and 1 brown
1 cup sour cream
2 beaten eggs
1 teaspoon soda
1 teaspoon baking powder
4 cups flour
½ teaspoon salt
1 teaspoon vanilla or lemon

Cream shortening and sugar, add eggs. Dissolve soda in a little hot water and add to sour cream. Fold in remaining ingredients. Chill and roll out and cut out cookies, or drop by spoonfuls and flatten. Sprinkle with sugar, and anise seed if you like. Bake in moderate oven until medium brown.

Mrs. Raymond Reiserman

SUGAR COOKIES

May Be Used for Christmas
Designs

- 3 cups flour, sifted
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- 2 large eggs
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ teaspoon each vanilla, almond

Sift together flour, salt, soda and baking powder. Cut in shortening as for pie crust. Beat eggs until light. Gradually add sugar. Beat until mixture is very light and fluffy. Add flavoring and continue beating. Combine the two mixtures and beat well. Wrap in waxed paper and chill. One may use cookie cutter for different designs or roll dough into balls, place on cookie sheet and press down with sugared glass. Bake at 375 degrees until delicate shade of gold. For variety, fold in chocolate chips, peanut butter, dates, nuts.

Mrs. Dennis Jacobson
Mrs. Gene Swenson

ROLLED WHITE COOKIES

- 1 cup butter
- 1 cup sugar
- 2 eggs, beaten
- 4 tablespoons thin cream
- 3 cups flour
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon vanilla or lemon

Cream butter and sugar. Add beaten eggs and mix thoroughly. Add cream and vanilla and dry ingredients. Cool dough before rolling out. Cut with cookie cutter and bake at 350 to 375 degrees. Makes 5 or 6 dozen.

Mrs. Art Larson

SUGAR COOKIES

- $3\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- 1 scant teaspoon soda
- 2 teaspoons vanilla or lemon
- 2 eggs
- 1 cup sugar
- 1 cup shortening
- $\frac{1}{4}$ cup heavy cream, sweet or sour

Sift dry ingredients together. Cut in shortening like pie crust. In another bowl beat eggs, add the cream, sugar and extract. Chill dough. Roll thin and cut. Sprinkle with sugar. Bake at 400 degrees to a very light brown. Watch carefully.

—Ella Lewison
Mrs. Earl Albertus



VALENTINE COOKIES

- 1 $\frac{2}{3}$ cups cake flour, sifted
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup shortening
- $\frac{1}{4}$ teaspoon vanilla
- $\frac{1}{4}$ cup sugar
- $\frac{1}{3}$ cup milk
- 3 tablespoons red sugar

Sift together flour, baking powder and salt. Beat shortening and vanilla until fluffy. Add sugar gradually. Stir in $\frac{1}{3}$ of flour mixture. Stir in milk. Add remaining flour mixture. Mix well. Roll dough on lightly floured board to $\frac{1}{8}$ inch thickness. Cut with a heart shaped cutter. Sprinkle cookies with red sugar. Bake at 375 degrees for 10 minutes or until light brown.

Mrs. C. Leonard Nelson



SOUR CREAM WHITE COOKIES

2 cups sugar
1 cup butter
1 cup sour cream
3 eggs beaten
1 teaspoon soda
 $\frac{1}{2}$ teaspoon cream of tartar
1 teaspoon vanilla
Flour enough to roll (3 cups)
Mix the above ingredients in order given. Roll out dough and cut with a cookie cutter and place on cookie sheet. Sprinkle with sugar. Bake at 400 degrees 8-10 minutes. —Mrs. Lester Schuttler
Mrs. Walter Weise

1860 DELICIOUS ROLLED COOKIES

1 cup thick sour cream
1 cup sugar
 $\frac{1}{4}$ teaspoon salt
1 teaspoon soda
Add enough flour to make a soft dough, chill, roll thin, bake in 300 degree oven until light brown. Need no flavoring.
Mrs. Francis Lundgren

TEATIME TASSIES

Rev. Nelson's Miniature
Pecan Pies

1 3-ounce package cream cheese
 $\frac{1}{2}$ cup plus 1 tablespoon soft butter or margarine
1 cup flour
1 egg
 $\frac{3}{4}$ cup brown sugar
1 teaspoon vanilla
Dash of salt
 $\frac{2}{3}$ cup pecans, coarsely broken
Let cream cheese and $\frac{1}{2}$ cup butter soften to room temperature. Blend. Stir in flour. Chill slightly. Shape in 1 inch balls and place in tiny ungreased muffin cups. Press dough to bottom and sides of cups. Beat together egg, sugar, 1 tablespoon butter, vanilla and salt until smooth. Distribute half of the broken pecans among the pastry lined cups. Add the egg mixture to each cup. Top cups with remaining broken pecans. Bake at 325 degrees 25 minutes or until filling is set. Cool. Remove from muffin cups.

Mrs. Vernon Nelson

BONBONS

1 cup butter
1 cup powdered sugar
2 cups sifted flour
 $\frac{1}{4}$ cup evaporated milk
1 teaspoon vanilla
1 cup rolled oats
1 cup finely chopped walnuts
1 cup chopped raisins
Dash of salt
Have butter soft and mix all ingredients together. Dough will be stiff. Form into balls and bake at 300 degrees for 15 to 20 minutes. Roll in powdered sugar while still warm and again just before serving.

Mrs. Clarence Carlson

ANGEL COOKIES

- ½ cup butter
- ½ cup lard
- ½ cup white sugar
- ½ cup brown sugar
- 1 egg
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar (optional)
- ½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup nut meats, chopped (optional)

Cream shortening and sugar. Add egg. Sift flour, soda, cream of tartar and salt. Stir dry ingredients in shortening mixture. Add vanilla. Mix well. Fold in nuts. Chill. Make into balls the size of walnuts and dip in water, then in sugar. Place on cookie sheet, sugared side up. Press flat. Bake at 350 degrees for about 15 minutes.

—Mrs. Eugene Swenson
Mrs. Melvin Holland
Winnefred Frieze



CHERRY BALLS

- 1 cup butter or margarine, soft
 - 1 cup powdered sugar, sifted
 - 1 teaspoon vanilla
 - ½ cup candied cherries, cut up
 - ¼ cup coconut, flaked or shredded
 - 2 cups rolled oats
 - 1 cup nut meats, cut up
 - Cornflakes, crushed
- Beat butter and sugar together until creamy. Add vanilla, cherries and coconut. Beat thoroughly. Stir in oats and nuts. Dough will be soft. May refrigerate 2 or 3 hours for easier handling. Shape into balls and roll in crushed cornflakes. Chill thoroughly. Store in refrigerator.

Mrs. Andrew Torkelson

SOUR CREAM COCOA COOKIES

- 1½ cups sifted flour
 - 1/3 cup cocoa
 - ½ teaspoon salt
 - 1 teaspoon baking powder
 - ¼ teaspoon soda
 - 2/3 cup shortening
 - 1 cup sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - ½ cup chopped nuts
 - ½ cup sour cream
- Sift flour with cocoa, salt, baking powder and soda. Cream shortening; add sugar gradually and cream until light and fluffy. Beat in eggs. Stir in vanilla and nut meats. Add flour mixture alternately with cream, and mix thoroughly. Drop by spoonfuls on greased baking sheet. Bake in moderately hot oven (375 degrees) about 10 minutes. Makes about 4 dozen cookies.

Mrs. Melvin W. Benson

WAGON WHEEL COOKIES

- 4 eggs
 - 2 cups sugar
 - 2 teaspoons vanilla
 - ½ cup Wesson oil
 - 4 squares melted chocolate
 - 2 cups sifted flour
 - 2 teaspoons baking powder
 - 1 teaspoon salt
 - ½ cup chopped walnuts
 - Powdered sugar
- Beat eggs with sugar and vanilla, blend in oil and chocolate. Add sifted dry ingredients. Chill over night, shape into balls the size of a walnut, roll in powdered sugar. Place on ungreased baking sheet 2 inches apart. Bake at 350 degrees 10 to 15 minutes. Remove from oven before they "look" done for a moist, chewy cookie.

—Mrs. Elaine Kaufman

CANDY CANE OATMEAL COOKIES

- 1 cup butter
- 2 teaspoons vanilla
- $\frac{1}{2}$ cup powdered sugar
- 2 tablespoons water
- $2\frac{1}{2}$ cups flour, sifted
- 1 teaspoon salt
- $1\frac{1}{2}$ cups quick oatmeal

Cream butter and vanilla. Gradually add sugar. Mix in water, flour and salt. Beat well. Fold in oatmeal. Shape into candy canes. Make as desired as they do not spread. Bake at 325 degrees 20 to 25 minutes. Frost with thin white frosting. Make stripes with thick red frosting.

Mrs. Lloyd Nelson

SOUR CREAM COOKIES

- 1 cup shortening
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 1 cup sour cream
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 3 teaspoons baking powder
- 4 cups flour or enough to make a stiff batter

Cream shortening with sugar. Add eggs and flavoring and mix well. Sift together dry ingredients. Add dry ingredients alternately with sour cream. Mix well. Chill. Roll a spoonful of dough into a ball. Dip in sugar, white or colored. Flatten balls on cookie sheet. Bake at 375 degrees until nicely browned. For variation, one may add 2 cups ground raisins.

Mrs. Kermit Erickson
Mrs. Gust Swanson

OATMEAL COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs, well beaten
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ cups flour
- 1 teaspoon soda
- 2 or 3 cups oatmeal, fine kind
- 1 teaspoon vanilla
- Raisins, cut or ground
- Coconut, optional
- Nut meats, as desired.
- Mix ingredients as customary. Chill. Roll into balls. Place on greased cookie sheet and flatten with bottom of a sugared glass. Makes 6 to 7 doz. average size. Bake at 375 degrees for 10 minutes. —Mrs. Arthur Bonander, Mrs. Daryl Pearson, Mrs. J. H. Bloom, Mrs. Emil Johanson, Mrs. Howard Patten, Mrs. Leonard Karli.

"PRIDE OF SOUTH DAKOTA" COOKIES

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 2 eggs
- 1 cup coconut
- 3 cups quick oatmeal
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped nutmeats
- Beat eggs. Add sugar and shortening. Add coconut, nuts and vanilla. Sift and measure flour, add salt, baking powder, soda, sift and add to first mixture. Add rolled oats and mix thoroughly. Roll into small balls, and crease with fork. Bake at 375 degrees for 9 minutes or until brown.
- Mrs. Myrtle Anderson

PECAN COOKIES

½ cup shortening
½ cup butter
2½ cups brown sugar
2 eggs, well beaten
2½ cups flour
¼ teaspoon salt
½ teaspoon soda
1 cup pecans, chopped
Cream shortening and sugar thoroughly. Add eggs and beat well. Sift flour, salt and soda. Add to creamed mixture. Fold in pecans. Drop from teaspoon, about 2 inches apart, onto greased cookie sheet. Bake at 350 degrees 12-15 minutes.

Mrs. Mervin Andersen

BUTTERSCOTCH COOKIES

1 cup butter
1½ cups brown sugar
4 egg yolks, beaten
1½ teaspoons vanilla
2¼ cups flour
1 teaspoon soda
1 teaspoon cream of tartar
Dash of salt
Cream butter and sugar, add yolks, vanilla and then sifted dry ingredients. Mix and roll in balls the size of a marble. Bake until brown in 350 degree oven.

Mrs. Andy Martinson

PECAN COOKIES

1 cup butter or margarine
6 tablespoons powdered sugar
2 tablespoons cold water
2 teaspoons vanilla
2 cups flour
1 cup finely chopped pecans
Mix all of the above ingredients together. Roll into balls and flatten a little. Bake in a slow oven at about 300 degrees until golden brown. When cool, ice and place ½ pecan on each cookie.

—Mrs. A. L. Thelin

SUGAR AND SPICE

¾ cup shortening
1 cup sugar
1 egg
4 tablespoons or ¼ cup molasses
2 cups flour, sifted
2 teaspoons soda
1 teaspoon cinnamon
½ teaspoon cloves or more
½ teaspoon ginger or more
¼ to ½ teaspoon salt, optional
Cream shortening, sugar. (One recipe states to melt butter.) Add egg and molasses. Beat well. Sift together flour, soda, cinnamon, cloves, ginger and salt. Add to creamed mixture. Roll into balls the size of a walnut. Dip in sugar and place on cookie sheet 2 inches apart. One may flatten with glass dipped in sugar. Bake in moderate oven 20 minutes and watch closely.

—Mrs. Burnell Hellwig, Mrs. Charles Meligan, Mrs. Severt Sommervold, Mrs. Fanny Olson

OATMEAL RAISIN COOKIES

1 cup butter or other shortening
1 cup white sugar
2 eggs
2 cups quick oatmeal
1 cup cooked raisins
6 tablespoons raisin juice
1 teaspoon soda
½ teaspoon salt
2 cups flour
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon vanilla
1 cup walnuts, chopped
Dissolve soda in raisin juice. Mix in the usual manner. Chill. Drop by spoonfuls on cookie sheet. and bake at 375 degrees until brown. —Mrs. Leonard Swenson
Mrs. John E. Larson
Mrs. Alma Graff



CHEWY CHEWS

- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ teaspoon baking powder
- 1 cup granulated sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup finely cut dates
- 1 cup chopped walnuts
- 2 eggs beaten

Mix together first 4 ingredients, add dates, nuts and eggs. Mix thoroughly. Spread in 8x8x2 pan and bake about 45 minutes at 350 degrees. When done, immediately cut into squares. When squares have cooled slightly, roll each square into balls, turning the crusty top inward. Roll in granulated sugar.

Mrs. Eugene Swenson

BUTTERSCOTCH CHIP COOKIES

- $\frac{1}{3}$ to $\frac{1}{2}$ cup butter or other shortening
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup packed brown sugar
- 1 beaten egg
- 1 teaspoon vanilla
- 1 cup flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup butterscotch chips
- $\frac{1}{2}$ cup chopped nuts

Cream butter, add sugars gradually and cream until light and fluffy. Add beaten egg, mix thoroughly and add flour in 2 parts, mixing well after each addition (flour, soda and salt should be sifted together before adding to mixture). Add butterscotch chips, nuts and vanilla. Mix well. Drop from teaspoon on greased baking sheet about 2 inches apart. Bake at 375 degrees 10 to 12 minutes. Makes about 4 dozen cookies.

Mrs. Herman Koenekamp

SUGAR COOKIES

12 Egg Yolks

- 1 cup white sugar
- 1 cup brown sugar
- $1\frac{1}{2}$ cups shortening
- 12 egg yolks
- 2 teaspoons lemon flavoring
- 1 teaspoon soda
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $3\frac{1}{2}$ cups flour

Cream sugar and shortening. Add beaten egg yolks. Add flavoring. Stir in sifted dry ingredients. Form in small balls and roll in sugar. Place on cookie sheet and press flat with fork. Bake at 350 degrees for 10 minutes or until lightly browned. Makes 6 dozen cookies.

Mrs. Milo Johnson

PEANUT BUTTER CRISS CROSS COOKIES

- 1 cup sugar
- 1 cup brown sugar
- 1 cup shortening
- 2 eggs
- 1 cup chunk style peanut butter
- 1 teaspoon vanilla
- 3 cups sifted flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda

Cream sugars and shortening, beat in eggs, add peanut butter and vanilla. Add dry ingredients. Drop dough from teaspoon onto greased cookie sheet. Flatten each with a wet fork, making a criss-cross on top. Bake at 325 degrees about 10 minutes.

Mrs. Ralph Benson
Mrs. Leander Englund
Mrs. Ralph D. Hansen



OATMEAL DROP COOKIES

- ½ cup shortening
- 1¼ cup sugar
- 2 eggs
- 6 tablespoons molasses
- 1¾ cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 2 cups oatmeal
- ½ cup nuts
- 1 cup raisins

Mix shortening, sugar, eggs and molasses, then flour, soda, salt and cinnamon. Then add oatmeal, nuts and raisins.

Mamie E. Johnson

ORANGE SLICE COOKIES

- 1½ cup brown sugar
- ½ cup shortening (half butter)
- 2 eggs
- 1 teaspoon salt

Cream together and add:

- 2 cups flour sifted with
- 1 teaspoon soda
- ½ cup coconut (cut fine)
- 1 pound orange candy slices which have been cut fine with scissors and mixed with ½ cup flour, in addition to 2 cups flour above.

- 1 cup quick oatmeal

Mix well. Roll into balls size of a walnut. Place on greased cookie sheet. Press down lightly. Bake at 400 degrees 10 to 12 minutes.

—Mrs. Elmer Bachman

DATE CHEWS

- 1 can sweetened condensed milk
- 1 cup chopped nuts
- 2 cups shredded coconut
- 3 cups chopped dates

Combine and bake at 325 degrees for 25 minutes. Cool and roll in small balls, and then in powdered sugar.

—Evelyn Anderson

RAGGED ROBIN COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 egg, beaten
- 1 teaspoon soda
- 3 cups sifted flour
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1 cup raisins
- ½ cup chopped nutmeats



Cream shortening and sugar together thoroughly. Add egg and beat well. Sift flour once, measure, add soda and salt, sift again. Add flour, raisins, nuts and flavoring to creamed mixture. Mix well. Chill. Drop by teaspoon-fuls or roll into balls. Flatten with the bottom of a glass, press edges with a fork and bake on greased cookie sheet in moderate oven, 375 degrees for about 6 minutes.

—Mrs. John Getz

CHOCOLATE DROP COOKIES

- ½ cup melted butter
- 1 cup brown sugar
- 2 eggs well beaten
- ½ cup sour milk
- ½ teaspoon soda
- 1½ cups flour
- 1 cup chopped nuts



2 squares melted chocolate
Cream butter and sugar, add beaten eggs. Sift flour and soda together and add alternately with sour milk. Add nuts and melted chocolate. Spoon on a greased cookie sheet and bake at 350 to 375 degrees 10 to 15 minutes. When cool, frost with the following frosting:

- 1 tablespoon melted butter
 - 2 tablespoons cream
 - 1 square melted chocolate
 - 1 cup or more powdered sugar
- Mix first three ingredients and add powdered sugar until right consistency to spread.

Mrs. Olaf H. Anderson

CARROT COOKIES (DROP)

- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup shortening
- 2 cups flour
- 2 cups grated carrots
- 1 large egg
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon lemon

Frosting:

Powdered sugar, orange juice, some butter.

Mrs. John A. Anderson

BUTTERSCOTCH COCONUT COOKIES

- $\frac{2}{3}$ cup butter or margarine
- $1\frac{1}{2}$ cups brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 tablespoon vinegar
- 1 cup evaporated milk
- $2\frac{1}{2}$ cups sifted flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup chopped walnuts
- 1 cup coconut

Cream butter and brown sugar until light, add eggs and beat well. Add vanilla and vinegar to evaporated milk. Sift dry ingredients and add alternately with milk to creamed mixture. Drop by teaspoon on greased cookie sheet. Bake in moderate oven (350) about 15 minutes or until delicately brown. Frost with the following frosting.

Frosting:

Cook $\frac{1}{2}$ cup butter or margarine over medium heat until it stops bubbling and turns golden brown. Add 3 cups sifted confectioner's sugar, then slowly stir in $\frac{1}{4}$ cup boiling water. Beat until mixture is smooth, spread on above cookies.

Mrs. Earl Wagner

THUMBPRINT COOKIES

- $\frac{1}{2}$ cup shortening
 - $\frac{1}{4}$ cup brown sugar
 - 1 egg
 - $\frac{1}{2}$ teaspoon vanilla
 - 1 cup flour
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{3}{4}$ cup nuts, finely chopped
- Jelly or tinted frosting
Mix soft shortening (of which at least half is butter), sugar, egg yolk and vanilla. Sift flour and salt. Stir into shortening mixture. Roll into 1 inch balls. Dip in slightly beaten egg white. Roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Bake at 375 degrees for 5 minutes. Remove pan and quickly press each cookie with thumb. Bake 8 more minutes. Cool. Fill centers with jelly or tinted frosting. Recipe makes $1\frac{1}{2}$ to 2 dozen.

Mrs. Henry R. Ronell
Mrs. Eugene Swenson

SURE GOOD COOKIES

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup brown sugar
- 1 large egg
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- 1 cup flour
- $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon baking powder
- 1 cup oatmeal
- 1 cup Rice Krispies

Cream butter and sugar. Add egg and vanilla and mix thoroughly. Sift flour, salt, soda and baking powder together and add to first mixture. Add oatmeal, coconut and Rice Krispies. Roll into balls and roll in sugar. Bake at 350 degrees 10 to 12 minutes.

Mrs. N. M. Nelson

SAND COOKIES

1 cup powdered sugar
1 cup butter, part may be shortening
1 teaspoon soda
1 teaspoon cream of tartar
2 cups flour
1 egg
2 teaspoons vanilla
Mix first 5 ingredients as for pie dough. Add the egg and vanilla. Shape into small balls and roll in granulated sugar. Place on a cookie sheet and flatten slightly. Bake at 350 degrees until a shade of gold around edges.

Mrs. Donald Burkman

SALTED PEANUT COOKIES

1 cup white sugar
1 cup brown sugar
1 cup lard or shortening
2 eggs, well beaten
1 ½ cups flour
3 cups oatmeal
1 teaspoon baking powder
1 teaspoon soda
1 cup salted peanuts
Walnuts or coconut may be added. Roll into balls, flatten with a fork and bake. Do not stand over night.

Mrs. Duane Vanderhoff
Mrs. Leonard Fickbohm

GINGER SNAPS

1 cup sugar
1 cup shortening
1 cup molasses
1 egg well beaten
2 teaspoons ginger
2 teaspoons soda
3 ½ cups flour.
Roll in balls size of walnut, dip in sugar and bake.

—Mrs. Anna Wagner, Mrs. Leander Englund, Mrs. Dewey Johnson, Mrs. J. H. Bloom

CRISPY CARAMEL FORK COOKIES

3 cups flour
1 teaspoon cream of tartar
1 teaspoon soda
1 teaspoon ginger
1 cup shortening
2 cups brown sugar
½ teaspoon salt
1 teaspoon lemon extract
2 eggs

Mix well. Roll in small balls. Flatten with a fork or a glass dipped in sugar.

Mrs. Andrew Knudson
Mrs. Will Lorenzen

BERNICE DAHLBERG HALLMAN'S SPICE COOKIES

¾ cup shortening
1 cup sugar
1 egg
4 tablespoons molasses
2 ½ cups flour
Pinch of salt
2 teaspoons each of ginger, cinnamon, cloves and soda
Fruit and nuts optional

Cream shortening and sugar, add egg and molasses and mix well.

Add sifted dry ingredients. Make into small balls the size of a hickory nut, dip in granulated sugar on one side. Place on a cookie sheet, sugar side up. Bake 10-15 minutes at 350 degrees. Do not bake too long.—Dedicated to the memory of Bernice Dahlberg Hallman by Mrs. Marvin Dahlberg. Also contributed by Mrs. Burnell Helwig, Mrs. Charles Meligan, Mrs. Severt Sommer-vold, Mrs. Fanny Olson.



VERSATILE COOKIES

- 6 tablespoons butter
- 6 tablespoons powdered sugar
- 1 beaten egg yolk
- 1 teaspoon vanilla
- 1 cup flour

Cream butter and powdered sugar. Add other ingredients and mix thoroughly. Drop by teaspoon on an ungreased cookie sheet. Bake at 350 degrees for about 15 minutes. They can be used plain or frosted with your favorite icing, or add ground nuts or ground coconut to your batter with the flour.

Mrs. Leonard Sternquist

WHITE COOKIES

For Cookie Press

- 1 cup sugar
- 1 cup butter
- 1 egg
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon nutmeg or other flavoring
- $2\frac{1}{2}$ cups flour

Cream sugar and butter, add egg, then sifted dry ingredients and flavoring. Chill and press through cookie press.

Mrs. Albert Nelson

SUGAR COOKIES

- 1 cup white sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda
- 1 cup butter
- 3 cups flour
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla

Mix in order given and drop on tins. Press flat with fork dipped in cold water. Sugar tops. Bake 10 to 12 minutes at 350 degrees.

Mrs. Paul M. Anderson

AUNT MARY'S COOKIES

- 1 cup brown sugar
- 1 cup shortening
- 1 cup molasses
- 1 cup sour milk
- 4 teaspoons soda
- 1 teaspoon salt
- 1 teaspoon ginger
- 2 eggs
- 5-6 cups flour

Cream sugar and shortening. Add molasses and eggs. Sift dry ingredients and add. Add sour milk. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees. Frost with powdered sugar frosting.

Mrs. Albert Sandberg

Mrs. Duane Rogness

CHERRY PINWHEEL COOKIES

- 1 cup sugar
- 1 cup butter
- 2 eggs, beaten
- $\frac{1}{2}$ teaspoon almond extract
- 3 cups sifted all purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Cream sugar and butter until fluffy. Beat in eggs and extract. Blend in sifted dry ingredients. Chill dough. Roll half of dough to 8x12 inch rectangle, spread with half of cherry filling. Roll up as for jelly roll. Wrap and chill. Repeat process for remaining dough. Slice and bake on greased baking sheet at 375 degrees .8 to 10 minutes.

Cherry Filling:

Drain 2 jars (8 oz.) maraschino cherries. Reserve 1 cup of liquid, thicken liquid with 2 tablespoons cornstarch, stirring constantly over low heat. Remove from heat, add $\frac{1}{4}$ teaspoon salt, drained cherries which have been finely cut, and 2 cups ground blanched almonds. Cool.

Mrs. Earl Wagner

CHOCOLATE SPRITZ COOKIES

- 1 2/3 cups flour, sifted
- 3 tablespoons cocoa
- 1/2 teaspoon salt
- 1/4 teaspoon soda
- 3/4 cup butter
- 2/3 cup sugar
- 1 egg
- 1/4 teaspoon almond extract

Sift together flour, cocoa, salt and soda. Cream butter. Add sugar gradually. Add egg and extract. Beat well. Blend in dry ingredients. Mix well. Press dough through cookie press onto ungreased cookie sheet. Bake in moderate oven, 375 degrees, 7 to 10 minutes. Remove from cookie sheet immediately.

Melia Anderson



DATE, NUT, MOLASSES COOKIES

- 1/2 cup shortening
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon soda
- 1 tablespoon hot water
- 2 tablespoons molasses
- 1 2/3 cups flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon ginger
- 1 cup dates, chopped
- 1/2 cup nuts, chopped

Cream shortening and sugar. Add beaten eggs. Dissolve soda in molasses and water. Add to shortening mixture. Beat in flour and spices. Fold in dates and nuts. Drop by spoonfuls on greased baking sheet. Bake at 375 degrees until brown, about 10 minutes.

Mrs. Edwin Nelson

DATE AND NUT COOKIES

- 1 package dates
 - 1/2 cup raisins
 - 1/2 cup nuts
 - 1 cup sugar
 - 2 eggs
 - 3/4 cup butter
 - 2 cups oatmeal
 - 1 teaspoon soda in 2 tablespoons hot water
 - 1 1/2 cups flour
- Grnd dates, raisins, nuts. Beat egg yolks and whites separately, add whites last. Drop from teaspoon onto greased tin.

Mrs. Augusta Johnson

KISSES

- 4 egg whites
 - 1 1/3 cups powdered sugar
 - 2 teaspoons vinegar
 - 1/4 teaspoon salt
- Beat egg whites until stiff. Add sugar very gradually. Beat until quite stiff and add vinegar and salt. Continue beating until very stiff and dry. Shape with teaspoon on brown paper on cookie sheet. Bake at least 50 minutes in a slow oven (200 degrees). Remove from paper while still warm.

Mrs. Peter Hansen

COCONUT OATMEAL KRISPIES

- 1 cup shortening
 - 1 cup granulated sugar
 - 1 cup brown sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - 1 1/2 cups flour, sifted
 - 1/2 teaspoon salt
 - 1 teaspoon soda
 - 3 cups oatmeal
 - 1/2 cup nut meats, chopped
 - 1 cup coconut, finely cut
- Mix ingredients in the usual manner. Roll, wrap in waxed paper and chill. Slice and bake at 350 degrees. —Miss Esther Hanson

Mrs. Art Magnuson

PECAN PRALINE COOKIES

- 2/3 cups sifted flour
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- 1/2 cup butter
- 2/3 cup packed brown sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon maple flavoring
- 3/4 cup pecan halves

Sift flour with soda, salt. Cream butter and sugar, add egg, vanilla and flavoring; beat well. Gradually add dry ingredients. Blend after each addition. Chill. Shape dough into roll about 8x2 inches. Wrap in foil, chill at least 4 hours. Cut into 1/2 in slices, place on greased baking sheet. Break nuts into 2 or 4 pieces. Place about 5 pieces on each cookie. Press down gently. Bake at 350 degrees to 10 minutes. Drizzle about 1 teaspoon praline frosting on each cookie.

Praline Frosting:

- 1/2 cup firmly packed brown sugar
 - 1 tablespoon corn syrup
 - 1 tablespoon water
- Bring to a boil, stirring constantly. Add 1 cup confectioner's sugar and 1 tablespoon water. Beat until smooth. If necessary add few drops of water to make glaze.

Mrs. Selmer Lind

CHERRY DROPS

- 3 egg whites, beaten stiff
 - 1 cup sugar
 - 1/2 teaspoon vinegar and vanilla
 - 1/2 cup crushed cherries
- Add sugar slowly to beaten egg whites, add vinegar and vanilla. Fold in cherries. Bake on dark paper on ungreased cookie sheet one hour at 275 degrees.

Mrs. Melvin Holland

PEANUT WHIRLS

- 1/2 cup shortening
 - 1 cup sugar
 - 1/2 cup chunk peanut butter
 - 1 egg
 - 1 teaspoon vanilla
 - 1 1/4 cup sifted flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon soda
 - 2 tablespoons milk
 - 1 package chocolate bits
- Cream shortening, sugar, peanut butter, egg and vanilla. Add sifted dry ingredients alternately with milk. Roll to 1/4 inch thickness, in a rectangle. Melt chocolate bits and spread over dough. Roll jellyroll fashion, chill 1/2 hour (no more); slice with sharp knife, bake on ungreased baking sheet 10 minutes at 350 degrees. Makes 5 or 6 dozen cookies.

Mrs. Lowell Hetland

PINEAPPLE COOKIES

- 2/3 cup shortening
- 1 1/2 cups brown sugar
- 2 eggs beaten
- 1 cup drained crushed pineapple
- 1 teaspoon soda in 1 tablespoon pineapple juice
- 2 1/2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/2 cup chopped nuts

Mix in the usual manner. Drop from teaspoon and bake in 375 degree oven 10 to 12 minutes.

Frosting:

- 6 tablespoons butter browned to golden
 - 1 1/2 cups powdered sugar
 - 1 teaspoon vanilla
 - 3 tablespoons hot pineapple juice
- Beat all together and frost cookies when cool. —Mrs. James H. Ford

Mrs. Otto Carlson

PECAN PUFFS

$\frac{1}{2}$ cup butter
2 tablespoons sugar or honey
1 teaspoon vanilla
1 cup pecan nuts, ground
1 cup cake flour
 $\frac{1}{8}$ teaspoon salt
Confectioner's sugar

Cream butter and sugar. Add vanilla and nuts. Sift flour and salt. Work flour into creamed mixture. Chill dough, then form into balls the size of walnuts. Place on ungreased pan and bake at 325 degrees 30 minutes. Remove from oven and immediately roll puffs in confectioner's sugar, cool and roll again. Makes 3 to 4 dozen puffs.

Mrs. Keith Miller
Mrs. Marvin Burkman



REFRIGERATOR COOKIES

2 cups sifted flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup shortening
1 cup sugar
1 egg unbeaten
1 cup shredded coconut
1 tablespoon milk
1 teaspoon vanilla

Sift flour once; measure; add baking powder and salt and sift again. Cream shortening; add sugar gradually. Add egg, coconut, milk and vanilla and beat well. Add flour gradually, mixing well after each addition. Divide dough into two parts. Shape each in a roll and roll in wax paper. Chill overnight. Cut in $\frac{1}{2}$ inch slices and bake on ungreased pan in hot oven 425 degrees. —Mrs. Gust Swanson

TUTTI FRUTTI REFRIGERATOR COOKIES

2 cups sifted flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup lard
 $\frac{1}{4}$ cup butter
1 cup sugar
1 egg
 $1\frac{1}{2}$ teaspoons grated lemon rind
1 tablespoon lemon juice
 $\frac{1}{2}$ cup candied cherries (cut)
 $\frac{1}{2}$ cup shredded coconut

Cream butter and lard until soft. Add sugar gradually. Add egg and beat well. Add lemon rind, lemon juice, fruit and coconut and mix well. Add dry ingredients. Chill overnight in refrigerator. Slice and bake in 375 degree oven 7 to 10 minutes.

Mrs. Eugene Swenson



PINWHEEL OVERNIGHT DATE COOKIES

1 cup white sugar
1 cup brown sugar
1 cup shortening
3 eggs beaten
4 cups flour
1 teaspoon each salt, soda, vanilla

Mix in order given and roll out to one-half inch thickness. Spread with the following filling: 1 lb. dates chopped, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water. Boil until thick, cool and spread over dough and roll up like jelly roll. Put in cold place overnight. Cut thin and bake in 350 degree oven for 8-10 minutes. Yield—6 dozen cookies

Mrs. Amy M. Anderson

CHOCOLATE COATING

For dipping cookies or crackers

4 ounces bitter chocolate

2 tablespoons butter

1 inch square paraffin

Melt ingredients over warm water. Blend in 5 drops vanilla. Remove from heat and dip cookies or crackers.

Mrs. Walter Swanson



CARAMEL DROP COOKIES

2 cups sugar

1 cup shortening

2 eggs

1 tablespoon burnt sugar mix

1 teaspoon soda

1 teaspoon baking powder

2 cups flour

3 cups oatmeal

$\frac{1}{2}$ cup nut meats, chopped

Mix ingredients in order given. Bake at 375 degrees until golden brown.

Burnt Sugar Mix:

Melt 1 cup sugar over low heat. When sugar is melted and light brown add $\frac{1}{2}$ cup boiling water. Remove from heat and stir until smooth.

—Mrs. Daisy Larson

REFRIGERATOR COOKIES

1 cup brown sugar

1 cup white sugar

2 cups shortening

3 eggs, well beaten

1 teaspoon vanilla

1 cup walnuts, chopped

1 teaspoon soda

$4\frac{1}{2}$ cups flour

1 teaspoon salt

Cream shortening and sugar. Add eggs, vanilla and nuts. Sift dry ingredients twice. Add to mixture. Mix well. Form dough into rolls. Place on tray or wrap in waxed paper. Chill in refrigerator. Slice thin. Bake in moderate oven. Makes 10 to 12 dozen.

Lorraine Hanson

EGG YOLK COOKIES

9 egg yolks

$1\frac{1}{2}$ cups brown sugar

1 cup butter

1 teaspoon soda

2 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt

4 cups sifted flour

2 teaspoons lemon extract or 1 teaspoon cinnamon

1 cup raisins

Cream sugar and butter. Add egg yolks. Sift and add dry ingredients. Add flavoring. Add raisins. Drop by teaspoons on greased cookie sheet. Bake 10 to 12 minutes at 350 degrees.

Mrs. Harry Day

POTATO CHIP COOKIES

$\frac{3}{4}$ cup shortening

2 cups brown sugar

2 eggs, beaten

3 cups flour, sifted

$\frac{1}{2}$ teaspoon soda

$\frac{1}{3}$ cup milk

1 cup crushed potato chips

1 cup nut meats, chopped

2 teaspoons vanilla

Cream shortening and sugar. Add beaten eggs. Add dry ingredients alternately with milk. Blend in potato chips, nuts and vanilla. Drop by teaspoon onto an ungreased cookie sheet. Bake at 400 degrees 10 to 12 minutes. Makes about 7 dozen cookies. —Mrs. John Finch

CHOCOLATE TOP OATMEAL BARS

- 1 cup butter or margarine
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 2 egg yolks
- 1 cup sifted flour
- 1 cup rolled oats

Topping:

- 6 1-ounce Hershey's milk chocolate bars
- 2 tablespoons butter or margarine
- $\frac{1}{2}$ cup chopped walnuts

Cream butter and sugar thoroughly, beat in egg yolks. Add flour and rolled oats, spread in greased and floured 13x9 inch pan, Bake at 350 degrees for 20 minutes. Cool 10 minutes. Melt chocolate bars with butter, spread over cooled cookie layer, sprinkle with nuts and cut in squares.

Mrs. Ella Lindblad

GRAHAM CRACKER DREAM DESSERT SQUARES

- Graham crackers, crushed
- 1 cup butter
- 1 cup sugar
- $\frac{1}{2}$ cup milk
- 1 beaten egg
- 1 cup coconut
- 1 cup chopped nuts
- 1 cup graham cracker crumbs

Melt butter, add sugar, milk, egg and stir until it comes to a boil. Add coconut, nuts and 1 cup of crumbs. Pour this over a layer of graham cracker crumbs, and put a layer of whole crackers on top. Frost and chill overnight. Cut into squares.

Frosting:

- 2 cups powdered sugar
- $\frac{1}{4}$ cup butter
- Milk to thin

Mrs. Elaine Laufman

APRICOT SQUARES

- $\frac{1}{4}$ cup sugar
 - $\frac{1}{2}$ cup butter (soft)
 - 1 cup flour, sifted
 - $\frac{2}{3}$ cup dried apricots, cooked and chopped
 - $\frac{1}{3}$ cup flour
 - $\frac{1}{2}$ teaspoon baking powder
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup brown sugar
 - 2 eggs, beaten
 - $\frac{1}{2}$ cup nuts
 - 1 teaspoon vanilla
- Mix first butter, sugar and flour, pack into 8x8x2 inch pan and bake about 25 minutes until lightly browned. Add the apricots to the rest of the mixed ingredients and spread over the baked layer. Bake 30 minutes, cool in pan, cut in squares and roll in powdered sugar. —Mrs. Virgil Anderson

DATE BARS

- $\frac{1}{2}$ pound dates, cut fine
- 1 teaspoon soda
- 1 cup boiling water
- 1 tablespoon butter
- 1 cup sugar
- 1 egg
- 1 cup cake flour
- $\frac{1}{2}$ teaspoon baking powder
- Dash of salt
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup nuts, chopped

Pour the boiling water over the dates mixed with the soda. Cool. Mix all ingredients in the usual way. Bake at 350 degrees for 40 minutes. May be served with ice cream or whipped cream.

Mrs. Russell Haga



CHERRY BARS

1 cup flour
2 tablespoons powdered sugar
 $\frac{1}{2}$ cup butter
Pinch of salt
2 eggs
1 cup sugar
 $\frac{1}{2}$ tablespoon maraschino cherry juice
 $\frac{1}{2}$ teaspoon vanilla
Small jar maraschino cherries, drained
 $\frac{1}{2}$ cup coconut
 $\frac{1}{2}$ cup nut meats, chopped

Mix flour, powdered sugar, butter and salt. Spread in pan but do not bake. Beat eggs. Add sugar and rest of ingredients. Pour over the flour mixture in pan. Bake at 350 degrees 20 minutes or until done.

Mrs. Donald Burkman
Mrs. Martin Burkman



MATRIMONY BAR

1 pound dates
 $1\frac{1}{2}$ to 2 cups water
1 cup brown sugar
3 cups flour
3 cups oatmeal
 $\frac{3}{4}$ teaspoon soda
1 cup lard

Cook dates and water until dates are very soft. Cool. Mix the other ingredients as for a pie crust. Spread half of mixture on cookie sheet. Then spread the date filling. Cover with remaining brown sugar mixture. Bake at 350 degrees 30 minutes. One may substitute crushed canned peaches or pears. —Mrs. Anna Hanson, Mrs. Martin Burkman, Mrs. Gerald Bowden, Mrs. Albert Jacobson, Mrs. Burton Burkman.

LEMON SQUARES

1 cup flour
 $\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup confectioner's sugar
Mix and pat into 8 inch pan. Bake 20 minutes at 350 degrees
2 eggs, beaten
2 tablespoons lemon juice and rind
1 cup sugar
2 tablespoons flour
 $\frac{1}{2}$ teaspoon baking powder

Mix and pour into crust, bake 25 minutes at 350 degrees.

Cool, then frost with:

$1\frac{1}{2}$ cups powdered sugar
1 teaspoon vanilla
2 tablespoons butter
1 tablespoon milk

Mrs. Lyle Howe

MARSHMALLOW FUDGE BARS

Sift $\frac{3}{4}$ cup flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
2 tablespoons cocoa
Combine $\frac{1}{2}$ cup shortening
 $\frac{3}{4}$ cup sugar

Add 2 unbeaten eggs one at a time. Beat well after each addition. Add dry ingredients to the creamed mixture. Add 1 teaspoon vanilla, $\frac{1}{2}$ cup nut meats. Spread in 12x8 inch greased pan. Bake 25-30 minutes at 350 degrees. Cover baked bars with 12 marshmallows cut in half. Return to oven for 3 minutes. Spread evenly.

Frost with the following:

Combine $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup water or cream
2 squares chocolate
Add 3 tablespoons butter
1 teaspoon vanilla
 $1\frac{1}{2}$ cups powdered sugar
Boil 3 minutes.

Mrs. Lewis Peterson



DREAM BARS

- 1 cup raisins
- 2 cups water
- 1 ½ cups sugar
- ½ cup butter
- ½ cup Crisco
- 2 eggs
- 1 cup raisin liquid
- 2 ½ cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- ½ cup walnut meats, chopped

Boil raisins in 2 cups water. Drain. Cream butter, Crisco and sugar. Mix in the beaten eggs. Sift flour, soda and cinnamon. Add flour mixture alternately with the 1 cup of liquid drained from raisins (if not a full cup add water) to the creamed mixture. Fold in raisins and nut meats. Pour onto a 11x16 cookie sheet or cake pan. Bake at 350 degrees 30 minutes or until done. Frost with powdered sugar frosting and top with nuts.—Mrs. Daisy Larson Mrs. Martin Nelson, Mrs. Donald Burkman.

Icing:

- 1 ¼ cups powdered sugar
 - 1 teaspoon grated orange rind
 - 1 teaspoon soft butter
 - Orange juice
- Mix sugar, grated rind and butter. Add just enough orange juice to spread easily

Mrs. Daisy Larson

TOFFEE BARS

- 1 cup butter
 - 1 cup brown sugar
 - 1 egg yolk
 - Pinch of salt
 - 2 cups flour
 - 1 teaspoon vanilla
- Spread on cookie sheet and bake at 350 degrees 15 to 20 minutes. Melt sweet chocolate bars or bits and spread on top while warm, sprinkle chopped nuts on top.

Mrs. R. S. Gulberg

HONEYMOON BARS

- 1 cup flour
 - 2 tablespoons brown sugar or powdered sugar
 - ½ cup butter
- Crumb the above together. Pat in pan and bake 10 minutes.

Filling:

- 2 eggs, beaten
 - 1 ½ cups brown sugar
 - ¼ cup flour
 - ½ teaspoon baking powder
 - 1 teaspoon vanilla
 - ¾ cup coconut
 - ½ cup nut meats, chopped
- Mix ingredients in the usual manner. Pour over the baked crumb mixture.

Topping:

- 1 package chocolate chips
- Spread chocolate chips over the filling and bake at 350 degrees 20 minutes. —Mrs. Joe Nelson Mrs. Donald Burkman, Mrs. Ed Peterson.

KRISPIE BARS

- 2 cups corn flakes
 - 1 cup Rice Krispies
 - ½ cup salted peanuts
 - 1 cup coconut
 - ½ cup sugar
 - ½ cup syrup
 - ¾ cup condensed milk
- Boil sugar, syrup and milk to soft ball stage, pour over first four ingredients and mix; pat into greased pan. —Mrs. Edwin R. Smith

BROWNIES

$\frac{1}{2}$ cup Spry or butter
2 ounces chocolate
Scant $\frac{3}{4}$ cup sifted all purpose
flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{3}{4}$ teaspoon salt
2 eggs
1 cup sugar
1 teaspoon vanilla
 $\frac{1}{2}$ cup coarsely cut nuts

Melt Spry and chocolate together over hot water, cool. Sift flour with baking powder and salt. Beat eggs until light, add sugar, then chocolate mixture and blend. Add flour, vanilla and nuts, and mix well. Bake in 8x8 pan, 350 degrees 30 to 35 minutes. For a more chewy brownie, add 2 tablespoons corn syrup to batter. Frost with your favorite boiled frosting.

Walfred Nelson
Mrs. Fanny Olson
Mrs. Malcolm Melin
Mrs. Wilhelm Peterson
Mrs. Mrs. J. L. Holscher

APPLESAUCE BROWNIES

Melt: $\frac{1}{2}$ cup shortening with
2 squares bitter chocolate
Blend in: 1 cup sugar and add
2 well beaten eggs
 $\frac{1}{2}$ cup slightly sweetened apple
sauce
1 teaspoon vanilla
Sift together and stir in:
1 cup flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt

Add $\frac{1}{2}$ cup nutmeats
Put in greased 9x13 inch pan and
bake at 350 degrees 40 minutes.
Mrs. Robert Haugen

CRUNCH TOP APPLE SAUCE BARS

An old fashioned favorite
with a delightful new topping.

1 cup sugar
1 cup apple sauce
 $\frac{1}{2}$ cup shortening
2 cups flour, sifted
1 teaspoon soda
 $1\frac{1}{2}$ teaspoons cinnamon
1 teaspoon nutmeg
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon salt
1 cup seedless raisins
 $\frac{1}{4}$ cup walnuts, chopped
1 teaspoon vanilla

Combine sugar and apple sauce. Add shortening and blend. Sift together flour, soda, spices and salt. Add flour mixture to apple sauce. Stir until smooth. Mix in raisins, nuts and vanilla. Spread batter in greased 15x10x1 inch jelly roll pan.

Topping:

$\frac{2}{3}$ cup corn flakes, crushed
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup walnuts, chopped
2 tablespoons butter
Mix ingredients well. Sprinkle over top of batter. Bake at 350 degrees 30 minutes or until browned. Cool. Cut in bars. Makes 3 dozen.

Mrs. Milo Johnson

JULIA'S BARS

2 cups brown sugar
 $\frac{1}{2}$ cup shortening
3 eggs
1 cup sour cream
1 cup dates, chopped fine
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
2 cups flour
1 cup walnut meats, chopped
Mix in the usual manner. Pour into greased cake pan. Bake at 350 degrees 30 minutes.

Mrs. Martin Burkman

FROSTED SPICE BARS

(Men go for these spicy treats,
2 eggs
1 cup light brown sugar, firmly
packed
 $\frac{3}{4}$ cup flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{8}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon cinnamon
2 tablespoons melted shortening
Frosting (recipe follows)
 $\frac{1}{2}$ cup chopped pecans or wal-
nuts

Beat eggs until slightly foamy.
Add sugar; mix well. Sift togeth-
er flour, salt, baking powder, spi-
ces. Add to egg mixture, blend.
Mix in shortening. Add nuts.
Pour into 8 inch greased square
pan. Bake in moderate oven 35
minutes. When cool, frost and
sprinkle with nuts. Cut into 1x2
inch bars. Makes 32 bars.

Frosting:

Brown 2 tablespoons butter light-
ly in saucepan. Remove from
heat; add $1\frac{1}{2}$ cups confectioners
sugar and 1 tablespoon hot water.
Stir until smooth. Add enough
cream to make spreading consis-
tency. —Mrs. Leonard Johnson

COCONUT BARS

Mix: $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar
1 cup flour
Pack in bottom of 9x9 inch pan.
Batter:
1 cup brown sugar
1 cup coconut
2 eggs
2 large tablespoons flour
 $\frac{1}{2}$ teaspoon baking powder
1 teaspoon vanilla
Pinch of salt
Mix and spread over first part.
Bake 20 minutes at 325 degrees
Mrs. Parker Pooley

CINNAMON COFFEE BARS

Cream together thoroughly:
 $\frac{1}{4}$ cup shortening
1 cup brown sugar
1 egg
Stir in: $\frac{1}{2}$ cup hot coffee.
Sift together and stir in:
 $1\frac{1}{2}$ cup sifted flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
Blend in: $\frac{1}{2}$ cup seedless raisins
 $\frac{1}{4}$ cup nutmeats
Spread in greased 13x9 inch pan.
Bake 15-20 minutes at 350 de-
grees. Frost while warm with a
thin coating of quick cream icing.



PINEAPPLE BARS

$1\frac{1}{4}$ cups oatmeal
 $1\frac{1}{2}$ cups flour
 $\frac{1}{4}$ teaspoon salt
1 teaspoon baking powder
1 cup brown sugar
 $\frac{1}{2}$ cup butter
Mix all of the above ingredients
together.
Cook the following until mixture
thickens:
 $1\frac{1}{2}$ cups crushed pineapple
 $3\frac{1}{2}$ tablespoons corn starch
1 cup white sugar
 $\frac{1}{4}$ teaspoon salt
Spread half of first mixture in
large cake pan, then pineapple
filling and rest of first mixture on
top. —Mrs. John E. Larson

TOFFEE BARS

- ½ cup brown sugar
- ½ cup granulated sugar
- 1 cup shortening
- 2 teaspoons vanilla
- ½ teaspoon salt
- 2 eggs
- 1 cup sifted flour
- 1 cup rolled oats, uncooked
- 2 6-oz. packages chocolate chips
- 1/3 cup chopped nut meats
- 1/3 cup coconut

Cream sugars and shortening. Add eggs and vanilla. Beat well. Sift dry ingredients with exception of rolled oats. Add to creamed mixture and finally add oatmeal. Pour into greased 11x7x1½ inch pan. Bake at 350 degrees 30-40 minutes. Melt the chocolate pieces over hot water. When base is completed but still warm, spread pure chocolate over the base. For variety, one package of mint flavored chips and one of semi-sweet chips can be used. Coconut and nuts can be used for garnishing with half of the bars topped with one of each for variety in serving.

Mrs. LeRoy Sundheim
Mrs. Ella Lindblad

PRALINE NUGGETS

- 2/3 cup shortening
 - 2 cups brown sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - ½ cup nuts
 - ½ cup chocolate chips
 - 1½ cups flour
 - 1½ teaspoons baking powder
 - ¼ teaspoon salt.
- Bake 30-35 minutes at 350 degrees. Cut in bars.

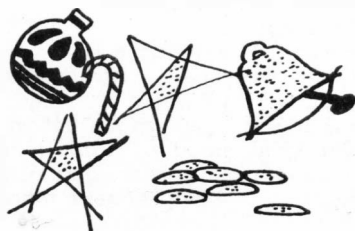
Mrs. John K. Bruner

SPICY APPLE BARS

- 2/3 cup margarine
- 1 cup sugar
- 2 eggs, unbeaten
- 1 cup sifted flour
- 1 teaspoon baking powder
- 1 cup rolled oats
- 1½ cups diced pared apples
- ½ teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon cloves
- ½ cup chopped walnuts

Cream sugar and margarine, add eggs one at a time, beating well after each addition. Sift all dry ingredients together, except oats. Add to first mixture with apples and nuts and oats. Spread in 11x13 inch pan and bake at 350 degrees for 20-25 minutes. Frost with powder sugar frosting and cut in squares or rectangles.

Mrs. Clarence Carlson



CHOCOLATE CHIP COOKIES

- 1 cup butter or other shortening
 - 1 cup sugar
 - ½ cup brown sugar
 - 2 eggs, well beaten
 - 2 cups flour, sifted
 - 1 teaspoon soda
 - 1 teaspoon salt
 - 1 package chocolate chips, 2 if desired
 - 1 cup nut meats, chopped
- Cream shortening and sugar, add eggs, then sifted dry ingredients, chips and nuts. Drop by spoonfuls and bake at 350 degrees until brown.

—Miss Donna Hanson, Mrs. Ella Lindblad, Mrs. Tom Emigh, Mrs. A. L. Thelin

WALNUT STICKS

½ cup butter
2 rounding tablespoons powdered sugar
1 cup flour
Mix and press into pan. Bake at 350 degrees 15 minutes. Cool.
1 cup cocoanut
1½ cups brown sugar
2 eggs
2 tablespoons flour
¼ teaspoon baking powder
½ teaspoon salt
1 teaspoon vanilla
1 cup nutmeats, chopped
Mix above ingredients and spread over first layer. Bake at 350 degrees 20 minutes.
1½ cups powdered sugar
2 tablespoons orange juice
1 teaspoon lemon juice
2 tablespoons butter
Spread over second layer. If desired, sprinkle with walnuts.

Mrs. Victor Hanson

BROWNIES

2 cups sugar
1 cup melted shortening
4 eggs, beaten
4 squares chocolate
¼ teaspoon salt
1 teaspoon vanilla
1 cup flour
½ cup chopped nuts
Mix together sugar, melted shortening and beaten eggs. Mix well. Add melted chocolate, salt and vanilla. Add flour and nutmeats. Bake at 350 degrees for 30 to 35 minutes. 15x11 pan. Frost with the following:
Chocolate frosting
1 cup sugar
¼ cup cocoa
¼ cup milk
¼ cup butter
Boil for 1 minute. Add vanilla and spread on bars.

Mrs. Wilhelm Peterson

MINT - BROWNIES

7 tablespoons cocoa
½ cup butter
1 cup sugar
2 eggs
½ cup sifted flour
½ teaspoon salt
½ cup chopped walnuts
1 teaspoon vanilla
Melt cocoa and butter in top of double boiler. Cool. Beat egg yolks and sugar until light. Add cocoa mixture. Add flour salt and nutmeats. Fold in vanilla and eggs whites. Pour into well greased 9 inch square cake pan. Bake at 375 degrees from 15 to 18 minutes. Cool.
2 tablespoons butter
1 cup powdered sugar
1 tablespoon cream
¾ teaspoon peppermint flavoring
Mix ingredients and frost brownies. Melt 1 square chocolate and 1 tablespoon butter. Dribble this over the green icing. Cut brownies like finger sticks.

Miss Shirley Scholten

COCOANUT BELLES

½ cup shortening
1 cup white sugar
2 eggs (save one white for the top)
1½ cups flour
1 teaspoon baking powder
¼ teaspoon salt
2 tablespoons milk
1 teaspoon vanilla
Part 2:
1 beaten egg white
1 cup brown sugar
2/3 cup cocoanut
¼ cup nuts
Spread batter in 8x12 cake pan, spread topping over and bake at 350 degrees for 30 minutes.

Mrs. A. S. Anderson

ADDITIONAL RECIPES

PICKLES



RESERVE



ADDITIONAL RECIPES

PICKLED BEETS

For 4 Quarts

Beets, small, cooked
3 cups vinegar
2 cups water
2½ cups sugar
2 teaspoons allspice (optional)
1 to 3 whole stick cinnamon
½ teaspoon whole cloves
1 teaspoon salt

Combine vinegar, water, sugar, salt, spices which should be tied in cheesecloth. Bring to a boil and simmer 15 minutes. Pack beets in sterilized jars. Fill with hot syrup and seal. Put in hot water bath for 10 minutes.

Mrs. Herbert Eggiman
Mrs. Herbert Anderson

BREAD AND BUTTER PICKLES

For 8 Pints

6 quarts cucumbers, medium sized, thinly sliced
6 white onions, medium sized, sliced
½ cup salt
4 cups sugar
2 cups water
1 quart vinegar
2 tablespoons celery seed
2 tablespoons mustard seed

Slice and arrange cucumbers and onions in layers in an earthenware crock. Sprinkle each layer with salt. Let stand 3 hours. Drain off juice. Combine sugar, water, vinegar, celery seed and mustard seed. Boil 3 minutes. Add cucumber mixture and bring once more to the boiling point but do not boil. Pack immediately into hot sterilized jars. Seal at once.

Mrs. Herbert Eggiman

CARROT RELISH

2 cups raw carrots, ground or shredded

1 lemon, juice and rind

½ cup sugar

A little salt

Marshmallows

Mix the carrots, the juice and rind of lemon, sugar and salt, and cut-up marshmallows if desired. Let stand for 20 to 30 minutes or over night.

—Mrs. Alvin Tilberg
Mrs. R. S. Gulberg

CUCUMBER RELISH

4 quarts cucumbers

1 quart onions

2 green peppers

2 red peppers

½ cup salt

1 quart plus 1 pint vinegar

1 quart water

4 cups sugar

2 tablespoons celery seed

1 tablespoon mustard seed

1 tablespoon turmeric

Grind cucumbers, onions and peppers. Add salt. Let stand an hour or more. Drain well. Mix 1 pint vinegar and water with cucumber mixture and bring to a boil. Drain. Do not use the liquid. Add 1 quart vinegar, sugar, celery seed, mustard seed and turmeric. Boil 5 to 7 minutes. Pack in jars and seal.

Miss Esther Hanson

CRANBERRY ORANGE RELISH

1 large orange

4 cups cranberries

2 cups sugar

Grind rind and pulp of orange. Grind cranberries. Mix all ingredients and let stand in refrigerator several hours.

Mrs. Mike Scholten

LARGE CUCUMBER GRIND

- 1 dozen large cucumbers
- 8 onions
- 3 red sweet peppers
- 3 green peppers
- $\frac{1}{2}$ cup salt
- 1 quart vinegar
- 3 cups sugar
- 1 tablespoon celery seed
- 1 tablespoon mustard seed
- $\frac{1}{2}$ teaspoon turmeric

Grind cucumbers, onions and red and green peppers. Cover with water in which salt has been dissolved. Let stand over night. Drain. Add rest of ingredients, mix well and simmer for 10 minutes. Put in hot sterilized jars and seal. One may substitute canned pimentos for red peppers. The cucumber grind may be served with various meats or used on sandwiches.

Mrs. Herbert Eggiman

RHUBARB JAM

- 4 cups rhubarb, cut in small pieces
- 4 cups white sugar
- 1 cup fresh or frozen strawberries, optional
- 1 package strawberry jello or other flavor

Combine ingredients except jello in a heavy saucepan. Stir to blend. Put on slow heat and stir until mixture has own juice. May increase heat and bring to a boil; stir to avoid scorching, and boil 15 minutes. Time carefully. Remove from heat and stir in powdered jello. Put in sterilized jars. Cool and seal with melted paraffin. One may put in glasses and store in refrigerator with a light coating of paraffin. Makes 2 pints.

Mrs. Charlie Jacobson

Mrs. Tom Emigh

STUFFED CUCUMBERS

Cucumbers

Cheese mixture

Remove centers from pared cucumbers with an apple corer. Stuff tightly with a favorite cheese mixture. Chill. When ready to serve, slice $\frac{1}{4}$ inch thick.

—Mrs. Mike Scholten

DILL PICKLES

Cucumbers to fill 9 pints

Onions, few slices

9 cups water

3 cups vinegar

1 cup canning salt

1 tablespoon alum

Dill or dill seed may be used.

Boil water, vinegar and salt. Put

alum in before the mixture cools.

Put a little onion in bottom of

jars and on top of cucumbers.

Put a little dill in each jar. When

liquid mixture is cool pour over

cucumbers and seal.

Mrs. Charlie Jacobson

WATERMELON PICKLES

7 pounds of watermelon rind, peeled, cut in desired lengths. Soak rind in slightly salted water over night. Then boil rind in same water until rind can be pierced with a fork. Do not overcook. Drain.

Syrup:

7 cups sugar

1 pint vinegar

$\frac{1}{2}$ teaspoon oil of cloves

$\frac{1}{2}$ teaspoon oil of cinnamon

Boil above ingredients and pour

over rind. Let stand over night.

Drain. Heat syrup and pour over

rind. The third day heat all to-

gether and put in jars and seal.

Miss Esther Hanson

Mrs. M. A. Stoen

GREEN TOMATO RELISH

4 quarts cabbage
2 quarts green tomatoes
3 red peppers
 $\frac{1}{2}$ oz. celery seed
2 oz. mustard seed
8 small tablespoons salt
 $2\frac{1}{4}$ pounds sugar
 $1\frac{1}{2}$ quarts vinegar
Grind the cabbage, green tomatoes and peppers. Add rest of ingredients, mix and heat 30 minutes. Seal.

Mrs. Herbert Wiberg

PEAR MARMALADE

3 pounds sugar
5 pounds pears, unpeeled
1 pound dates
3 oranges
1 lemon
Grind oranges and lemon, cut pears, add sugar, let stand over night. Add cut up dates and boil until thick.—Mrs. Edwin Johnson

HOW TO MAKE PREPARED MUSTARD

2 teaspoons dry mustard
2 teaspoons flour
1 teaspoon sugar
 $\frac{1}{8}$ teaspoon salt
Little vinegar
Mix ingredients and add boiling water gradually as needed. Stir until smooth.

Mrs. C. Leonard Nelson

STRAWBERRY PRESERVES

8 cups sugar
1 cup water
8 cups strawberries
Boil 6 cups of sugar and water for 10 minutes. Add berries and boil 5 minutes. Add 2 more cups of sugar and boil 5 minutes. Let stand 24 hours; stir occasionally. Seal up in sterilized jars without heating. —Mrs. Harry Day



CRANBERRY SAUCE

1 pound cranberries
2 cups sugar
1 cup water
Boil water and sugar 5 minutes. Add berries, turn off heat. Let stand covered for 5 minutes. Cook 5-7 minutes or until thickened to a rolling boil syrup. Turn into bowl and let stand over night. If not over-cooked, cranberries will look almost whole, with a beautiful glazed finish.

Mrs. Raymond C. Holm

APRICOT-PINEAPPLE JAM

9 cups apricots
9 cups sugar
1 No. 2 $\frac{1}{2}$ can crushed pineapple
Mix the above ingredients and let stand a few hours. Then boil slowly for about 25 minutes. Pour into hot sterilized glasses. Let stand for 1 hour, then seal with wax. Let harden, then pour another layer of wax to be sure glasses are well sealed.

Mrs. Herbert Eggiman

HEAVENLY HASH

3 pounds peaches
3 pounds sugar
Combine and let stand over night. Next day add:
Grated rind of 1 orange
Juice and pulp of 2 oranges
1 small bottle maraschino cherries cut fine.
Add cherry juice and cook gently for 1 hour.

Mrs. Eugene Swenson

PEACH JAM

12 cups peaches, cut
8 cups sugar
Simmer carefully until clear, then add 1 jar maraschino cherries, cut
Mrs. Harold Person

PINEAPPLE AND APRICOT JAM

1 pound dry apricots
4 cups water
1 can, size 2½ grated pineapple
8 cups sugar

Wash and soak apricots in water for 2 days. Cook slowly for 1 hour. Add pineapple and sugar. Boil ½ hour longer, stirring constantly and watching closely so as not to burn. Can and seal. Makes about 6 pints.

Mrs. Daisy Larson

RHUBARB JAM

5 cups rhubarb
4 cups sugar
1 package cherry jello

Wash and cut unpeeled rhubarb into 1 inch pieces. Mix with sugar and let stand over night or until juice forms. Boil 15 minutes. Remove from heat and add 1 package of cherry jello. Cool. Pour into jars. Cover with paraffin.

Mrs. Earl Wagner

RHUBARB PRESERVES

2 cups cut rhubarb
1 orange rind
2 cups sugar
Cook until thick

Mrs. Martin Pearson



PIEE



ADDITIONAL RECIPES



PIE CRUST

3 cups flour
1 cup lard. If Crisco is used, use
1 ½ cups
1 egg
5 tablespoons cold water
1 tablespoon vinegar or less
1 tablespoon salt or less
Sift and measure flour into bowl.
Add lard and salt. Using pastry
blender, cut mixture until fine.
Add liquid. Add egg. Cut with
blender until most of crumbs dis-
appear. Form dough into balls
and roll out dough about ⅛ inch
in thickness. May use inverted
pie pan as pattern, cutting around
pan 1 ¼ inch from edge. Recipe
makes 3 small double crusts or
2 double and 1 single.

—Mrs. William Eggers, Mrs.
Louis Willig, Mrs. Eugene Swen-
son, Mrs. Roger Hattervig, Mrs.
David Davoux, Mrs. Burton Burk-
man.

PIE CRUST WITH MIXER

3 cups flour
1 tablespoon sugar
1 rounded teaspoon salt
1 1/3 cup shortening
½ cup cold milk
Mix all together in mixer; makes
3 double crusts.

Mrs. Raymond Nelson

PIE CRUST

1 cup flour
½ cup lard
Cold water
Cut lard into flour. Add enough
cold water to handle.

Mrs. Price

STRAWBERRY PIE

30 marshmallows
½ cup strawberry juice
(Add milk if not enough juice)
Melt and cool
1 cup whipped cream
1 pint strawberries
Put in baked pie shell and re-
frigerate. —Mrs. Wally Burman

CHEESE PIE

1 large package cream cheese
½ cup sugar
2 eggs
Mix until smooth, place in gra-
ham cracker crust, bake 20 min-
utes at 375 degrees.
1 pint sour cream
2 tablespoons sugar
½ teaspoon vanilla
Mix and spread on above. Bake
another 5 minutes at 400 degrees.
Donna Belle Delaney

ANGEL PIE

4 egg whites
1 ¼ cups white sugar
¼ teaspoon salt
1 teaspoon vinegar
Beat whites, add salt and vinegar
alternately with sugar. Place in
well greased pie tin; bake 1 hour
at 275 degrees.

Lemon Filling:

4 egg yolks, well beaten
1/3 cup sugar
3 tablespoons lemon juice and
rind
Cook over water 5 to 7 minutes
until thick; cool
½ pint whipped cream
2 tablespoons sugar
Place cream in crust, add lemon
filling, remainder of cream. Re-
frigerate. —Mrs. Bessie Johnson

APRICOT DELIGHT DESSERT

1 No. 2 can apricot pie mix
1 1/4 cups sifted flour
1 cup crushed soda crackers
3/4 cup brown sugar
1 1/4 cup shredded coconut
3/4 teaspoon baking soda
3/4 cup butter
Combine dry ingredients with melted butter. Put filling between two layers of crumbs. Bake at 350 degrees about 45 minutes. Serve with or without cream, hot or cold.—Mrs. V. Eugene Johnson

APPLE CRUNCH PIE

3/4 cup flour
1/2 stick oleomargarine
1/2 cup brown sugar
1/4 cup grated cheese
3 or 4 apples
3/4 cup sugar
1 teaspoon cinnamon
Butter bottom of pie tin, add sliced apples, sugar, cinnamon. Sprinkle the topping over, and bake until apples are done, and the pie is brown on top.

Mrs. Robert Nelson
Mrs. Harry Day

ENGLISH APPLE PIE

1 egg
3/4 cup sugar
1/2 cup flour
1 teaspoon baking powder
1 cup chopped apples
1/2 cup nuts
1/2 teaspoon salt
Bake in a pie tin for 25 minutes at 350 degrees

Mrs. Carl Engleson

ANGEL PIE

1 envelope plain gelatin
1/4 cup cold water
1/2 cup hot water
1/4 teaspoon salt
1 tablespoon lemon juice
Second mixture
3 eggs separated
1/2 cup sugar
1/2 cup orange juice
1 tablespoon lemon juice
Beat yolks until light. Add sugar, orange juice and lemon juice. Cook in top of double boiler until custard. Remove from fire and add gelatin mixture. Stir well and cool. When it begins to thicken fold in stiffly beaten egg whites. Pour into baked pie crust or graham cracker crust and chill.
Mrs. John Schoening

HEAVENLY ANGEL PIE

Meringue:

1/2 teaspoon cream of tartar
3 egg whites
1 cup sugar
1/2 cup slivered almonds
1/2 cup crushed Rice Krispies

Filling:

2 cups pears, cut fine, drained
2 cups cream whipped, or Dream Whip

1/4 cup powdered sugar
1/2 teaspoon almond flavoring
1/2 cup flaked coconut
Add cream of tartar to egg whites, beat until soft peaks. Add 2 tablespoons sugar at a time, beat well. Fold in Krispies, flavoring. Spread in two 9-inch pie tins on bottom and sides. Bake 35 minutes at 300 degrees and cool. Slice pears; drain. Whip cream, add powdered sugar and beat for few minutes. Fold in coconut, flavoring. Chill for 1 hour or over night. —Mrs. L. C. Gardinier

REFRIGERATOR CHEESE CAKE

2 envelopes Knox gelatin
1 package lemon pudding mix
2 cups water
 $\frac{1}{2}$ cup sugar
2 eggs, separated
1 cup cottage cheese
 $2\frac{1}{2}$ cups whipped instant dry milk
2 tablespoons lemon juice
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
Mix gelatin, pudding mix, water, sugar and egg yolks, cook and cool. Fold in beaten dry milk, lemon, beaten whites, vanilla and pour over a crumb crust. Chill 3 hours or more and serve.

Mrs. V. Eugene Johnson

SEVEN APPLE PIE

1 egg well beaten
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup flour
1 teaspoon baking powder
1 teaspoon vanilla
 $\frac{1}{2}$ cup nut meats
1 cup apples cut fine
Mix all ingredients and put in a greased pie pan. Bake at 350 degrees 30 to 40 minutes. Serve hot or cold. —Mrs. E. C. Carlson

CHESS PIE

1 cup brown sugar
 $\frac{1}{2}$ cup granulated sugar
1 tablespoon flour
2 eggs
1 tablespoon milk
 $\frac{1}{2}$ cup melted butter
1 teaspoon vanilla
Nut meats, if desired
Mix all ingredients in usual manner. Pour into unbaked pie shell. Bake until firm. Cool. Serve with whipped cream

Mrs. A. M. Sorensen



FRESH APRICOT PIE

1 cup sugar
3 tablespoons flour
 $\frac{1}{4}$ teaspoon nutmeg
3 cups fresh apricots
1 tablespoon lemon juice
1 tablespoon butter
Combine sugar, flour and nutmeg and sprinkle over apricots in unbaked pie shell. Sprinkle with lemon juice, dot with butter, and cover with top crust. Make slits in top; bake at 425 degrees for 25 to 30 minutes.

Mrs. Clarence D. Anderson

CHOCOLATE MERINGUE PIE

$\frac{3}{4}$ cup chocolate chips
 $\frac{1}{4}$ cup water
1 teaspoon vanilla
Dash of salt
1 cup whipped cream
Melt chocolate chips with hot water in top of double boiler. Add vanilla and salt. After this mixture has cooled, fold in whipped cream. Fill meringue shell. Chill 4 hours or over night.

Meringue Crust:

3 egg whites
 $\frac{1}{4}$ teaspoon cream of tartar
Dash of salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup nuts, chopped
Beat egg whites, cream of tartar, salt and vanilla until very stiff. Add sugar gradually and beat hard. Put in greased pie pan, spreading up on sides. Sprinkle bottom with nuts. Bake at 275 degrees for 1 hour.

Mrs. David Olson

APPLE TARTS

Dough for 2 crust pie
6 medium apples, peeled and cored
1 cup brown sugar
1 teaspoon cinnamon
6 small teaspoons butter
Divide dough into 6 parts, about 6 inches square. Place an apple in center, fill with mixture of brown sugar and cinnamon, add butter, and bring dough up around apple and pinch to seal on top. Place wrapped apples in shallow pan, brush tops with cream, sprinkle with sugar. Bake 15 minutes at 425 degrees, 35-40 minutes at 350 degrees. Remove from oven and immediately spoon syrup on pan over each tart, making a glaze.

Mrs. Robert Reimers

BASIC CREAM PIE OR PUDDING

2/3 cup sugar
3 tablespoons cornstarch
2 cups milk
2 beaten egg yolks
1 teaspoon vanilla
1 tablespoon butter
Dash salt

For pie: 9 inch shell
3 stiffly beaten whites
6 tablespoons sugar

Pineapple Cream Pie: Add crushed pineapple to shell before adding cream filling. **Cocoa cream pie:** Add 3 tablespoons cocoa with dry ingredients. **Banana cream pie:** Add 2 large bananas to shell before adding cream filling. **Butterscotch pie:** Substitute brown for white sugar, increase butter to ¼ cup. **Coconut pie:** Add ½ cup shredded coconut just before adding filling to crust. —Mrs. Lowell Hetland

SWEDEN HOUSE FUDGE PIE

1 cup butter
1 cup powdered sugar
1 teaspoon vanilla
3 eggs
½ cup pecans, chopped
2 squares chocolate
Graham cracker crust
Cream butter and sugar. Add vanilla. Beat eggs until light. Add 1/3 at a time to creamed mixture, beating well. Add pecans. Add melted chocolate. Beat again. Turn into pie shell. Sprinkle few graham cracker crumbs on top. Chill 4 hours. Serve with whipped cream. —Mrs. Alf Jacobson

SIMPLE CUSTARD PIE

4 eggs
2 cups milk
4 tablespoons flour
½ teaspoon vanilla
½ cup sugar
Save 2 egg whites for meringue. Beat rest of eggs slightly. Mix with other ingredients. This pie makes its own crust.
Mrs. Verne Dickey

HERSHEY BAR PIE

1 large Hershey bar with almonds
24 marshmallows
½ cup milk
1 cup whipping cream
Graham cracker crust
Melt in top of double boiler the Hershey bar and marshmallows in the milk. Cool. One may crush the almonds and also add additional chopped almonds. Fold in the whipped cream. Pour into graham cracker crust. Chill. Serve with whipped cream.

Mrs. Frank Kerkhove
Mrs. Alf Jacobson



LEMON PIE

COCONUT TORTE OR CRUSTLESS PIE

4 egg whites
1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon salt
1 cup sugar
1 cup or 8 graham crackers
 $\frac{1}{2}$ cup coconut
 $\frac{1}{2}$ cup nut meats
1 teaspoon baking powder
Beat egg whites until frothy. Add vanilla and salt. Add sugar gradually. Beat until stiff enough to stand in peaks. Add crushed graham crackers. Fold in coconut, nutmeats and baking powder carefully. Pour into a well oiled 9 inch pie pan. Bake at 300 degrees for 30 minutes. Serve with ice cream, whipped cream and berries.
—Mrs. Harry Day

OLD FASHIONED CHERRY PIE

1 can sour pitted red cherries, drained
1 cup drained juice
 $2\frac{1}{2}$ tablespoons quick cooking tapioca
1 cup sugar
 $\frac{1}{4}$ teaspoon salt
1 teaspoon butter, melted
1 teaspoon almond flavoring
Red food coloring
Pastry for double crust pie
If there is not enough juice to make a cup full, add water. Add tapioca, sugar, salt, butter, flavoring and food coloring. Mix and let stand 15 minutes. Blend in cherries. Pour filling into unbaked pie shell. Cover with strips of pastry in lattice fashion. Bake at 425 degrees for 15 minutes, then reduce heat to 375 degrees for 45 minutes.

Mrs. Wilbert Clow

1 cup sugar
 $1\frac{1}{2}$ cups hot water
5 tablespoons cornstarch
 $\frac{1}{2}$ cup cold water
Juice of 2 lemons (or 7 tablespoons)
2 egg yolks
1 tablespoon butter
2 egg whites and sugar
Bring sugar and water to boil, then add cornstarch which has been dissolved in cold water, and cook until clear. Remove from heat, and immediately add the lemon juice and egg yolks. A small amount of cooked mixture should be added a little at a time to the eggs to prevent curdling. Add the butter, mix and pour into baked shell. Top with meringue of 2 egg whites and a little sugar.
Mrs. Burnell Hellwig

LEMON PIE

1 cup sugar
3 tablespoons flour
4 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ cups boiling water
Juice of $1\frac{1}{2}$ lemons
Grated rind of 1 lemon
3 egg yolks
 $\frac{1}{2}$ tablespoon butter
1 pastry crust
Mix sugar, flour, cornstarch and salt in top of double boiler, add boiling water slowly. Cook until boiling point is reached, stirring. Place over hot water in double boiler and cook 20 minutes, stirring occasionally. Mix grated rind and juice and slightly beaten egg yolks and add to mixture in double boiler. Add butter, stir, and cook two more minutes. Cool and turn into baked shell. Top with meringue.

Mrs. Kermit Zingmark

BAKED LEMON PIE

2 eggs
1 cup sugar
2 tablespoons flour
Dash of salt
2 tablespoons lemon juice
1 cup milk
Separate yolks from whites. Mix all ingredients except egg whites. Beat egg whites and fold into mixture. Pour into an unbaked pie shell. Bake in moderate oven.

Mrs. Hilma Andersen

LEMON PIE

1 cup sugar
1 tablespoon flour
1 pinch salt
1 cup boiling water
1 lemon, juice and grated rind
Butter, size of a walnut
4 eggs
2 tablespoons sugar
Sift the 1 cup of sugar with flour and salt. Gradually add to the boiling water. Add beaten egg yolks and 1 egg white. Add the butter and cook until thick. Pour the mixture into a baked pie shell. Cover with the 3 stiffly beaten egg whites sweetened with the 2 tablespoons sugar. Return to oven and bake until golden brown.—Mrs. Emil Anderson

FROZEN PUMPKIN PIE

1 cup pumpkin
1 cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ginger
1 teaspoon cinnamon
1 cup cream, whipped
Mix the above and put in ice cream crust, and freeze.

Ice cream crust:

Line pie tin with waxed paper, and cover with layer $\frac{1}{4}$ inch thick of ice cream. Freeze solid. Serve with whipped cream or salted nuts. —Mrs. Henry R. Ronell

ICE CREAM PIE

2 packages strawberry jello
3 cups hot water
1 pint ice cream
1 package frozen berries
Dissolve jello in hot water. Cool. Add ice cream and strawberries. Pour into crust. Refrigerate a few hours to set.

Crust:

1 $\frac{1}{2}$ cups crushed graham crackers
3 tablespoons or $\frac{1}{3}$ stick margarine or butter, melted
Mix and line tin.

Mrs. Earl Albertus

PUMPKIN PIE

2 cups cooked pumpkin
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
2 eggs
1 teaspoon cinnamon
1 teaspoon ginger
1 pint milk
Beat eggs slightly. Scald milk. Mix ingredients and pour into unbaked shell.

Elfrieda Hannemann

MARSHMALLOW PUMPKIN PIE

32 marshmallows
1 cup cooked pumpkin
Ginger
Cinnamon
Salt
1 cup whipping cream
Melt marshmallows with pumpkin in double boiler. Add ginger, cinnamon and salt to taste. Cook until marshmallows are dissolved. Cool. When cold fold in stiffly whipped cream. Pour into baked shell. May be served with whipped cream.

Mrs. Donald Nordstrom

Mrs. Einar Anderson

HAWAIIAN LIME PIE

- 1 can (9 oz.) crushed pineapple
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup sugar
- 2 eggs, separated
- 1 package lemon or lime gelatin
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup whipping cream

Combine undrained pineapple, salt, $\frac{1}{3}$ cup sugar and beaten egg yolks in top of double boiler. Stirring frequently, cook about 15 minutes or until mixture thickens. Remove from heat, add gelatin and stir until dissolved. Stir in lemon juice. Chill until partly set. Beat egg whites with cream of tartar until whites hold soft peaks. Gradually add $\frac{1}{4}$ cup sugar, beating until mixture is stiff and glossy. Fold egg whites and whipped cream into gelatin mixture. Pile lightly in pie shell. Chill until firm. Serve with whipped cream, if desired.

Mrs. Julius Price

SOUR CREAM PIE

- 1 cup sugar
- 3 eggs
- 1 cup raisins, ground
- 1 cup sour cream
- $\frac{1}{2}$ teaspoon soda and $\frac{1}{2}$ teaspoon cloves, optional

Cream together sugar and egg yolks; add sour cream and raisins which have been steamed in hot water 5 to 10 minutes. Cook all until as thick as possible, stirring to keep from scorching. Filling has tendency to thicken after baking. Pour into baked crust, top with meringue of 3 egg whites, and brown. —Mrs. E. A. Pearson

Mrs. Emil Anderson



MOCK MINCE PIE

- 1 cup sugar
- 1 cup water
- $\frac{3}{4}$ cup raisins
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{4}$ cup butter
- 1 cup bread crumbs
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon cloves

Pinch of nutmeg

Boil together until it thickens. Pour into unbaked pie shell; top with second crust and bake 30-45 minutes, or until golden brown at 425 degrees.

Mrs. John V. Carlson

FRESH PEACH PIE

- 3 cups sliced peaches
 - 1 cup mashed peaches
 - 1 cup sugar
 - 3 tablespoons cornstarch
- Add sugar to mashed peaches and let stand for 1 hour. Add cornstarch and boil until clear. Cool. Put the sliced peaches in unbaked pie shell. Pour the mashed peach mixture over the sliced. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes. Chill. Serve with whipped cream or ice cream.

Mrs. W. H. Mehlhaff

Mrs. Martin Burkman

TWO CRUST PINEAPPLE PIE

- 1 large can crushed pineapple
- 1 cup water
- $1\frac{1}{4}$ cups sugar
- Juice of 1 lemon
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons cornstarch

Boil all together until thick; pour into unbaked pie shell. Dab with bits of butter, sprinkle on a little cinnamon, top with another crust and bake. —Mrs. Victor S. Olson

JULIA'S MINCE MEAT

2 pounds beef roast
2 pounds suet
4 pounds apples, chopped fine
2 pounds raisins
1 or 2 pounds currants
2 pounds sugar
 $\frac{1}{2}$ pound citron
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon mace
2 teaspoons cinnamon
2 lemons
2 oranges
1 small tablespoon salt
2 cups vinegar
Little water or stock from roast
Chop meat and suet. Peel lemons and oranges, cut fine. Mix all ingredients and pack in sterilized jars. Leave space at top of each jar for expanding of contents. If using hot water bath allow 1 hour after cooking starts, or using pressure cooker, 30 minutes.

Mrs. Martin Burkman

RAISIN PIE

3 eggs
 $\frac{3}{4}$ cup sugar
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon salt
1 cup sour cream
1 can raisin pie mix, commercial
Beat eggs well. Add sugar, cinnamon, cloves and salt. Fold in sour cream and raisin pie mix. In place of ready mix, one may use $1\frac{1}{2}$ cups boiled raisins. Pour into 9 inch unbaked pie shell. May or may not have top crust. Bake in hot oven about 10 minutes, then in moderate oven 30 minutes or until filling does not adhere to knife when testing. May use meringue or whipped cream topping.

Mrs. Everette Andersen

SOUR CREAM RAISIN PIE

2 eggs
1 cup sugar
1 cup sour cream
1 cup raisins
1 tablespoon vinegar
1 teaspoon each, cinnamon, all-spice and vanilla
Mix all ingredients lightly and pour into unbaked pie shell. Bake in 350 degree oven about 50 minutes.

—Mrs. Knute Stone

Mrs. Duane Vanderhoff

PECAN PIE

3 beaten eggs
1 cup syrup
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
Pinch of salt
 $\frac{1}{4}$ cup melted butter
Line unbaked pie shell with pecans. Pour in filling and bake in moderate oven 350 degrees about 1 hour. It's done when a knife comes out clean.

Mrs. Norman Pearson

CRAN-RASPBERRY PIE

$\frac{1}{2}$ cup blanched almonds
2 cups fresh cranberries
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ teaspoon salt
2 tablespoons quick tapioca
1 10-oz. package frozen raspberries
 $\frac{1}{4}$ teaspoon almond extract
1 tablespoon butter
Finely chop almonds, dice cranberries and defrost raspberries. Sprinkle almonds over unbaked pie shell. Combine rest of ingredients and dot with butter. Top with strips of crust. Bake at 450 degrees for 15 minutes, then reduce heat to 350 degrees and bake 20 to 25 minutes.

Mrs. Henry R. Ronell

MARSHMALLOW PIE WITH CHOICE OF FLAVORS

Graham Cracker Crust:

15 graham crackers
3 tablespoons soft butter
3 tablespoons sugar
Press into 9 inch pie tin, bottom
and sides; chill; don't bake.

Filling:

36 marshmallows melted in
2/3 cup milk
Dash of salt
4 chocolate almond bars, or 1/2
cup chocolate chips, or 1/2 cup
shaved semi-sweet chocolate
Cool and add 1 cup whipped
cream and 1 teaspoon vanilla.
For a strawberry pie, substitute
1 package frozen strawberries,
thawed, to COOLED marshmal-
low-milk mixture.

Mrs. Selmer Lind

PUMPKIN-PINEAPPLE PIE

1 1/2 cups canned pumpkin
2/3 cup sugar
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon salt
3 eggs
1 cup milk
1/2 cup cream
1 cup crushed pineapple
Combine ingredients. Mix thor-
oughly. Pour into pastry lined
pie pan. Bake in hot oven (425 de-
grees) about 25 minutes, or until
inserted knife comes out clean.

Mrs. Duane Vanderhoff

RHUBARB PIE FILLING

3 tablespoons minute tapioca
1 1/2 cups sugar
1/4 teaspoon salt
1 tablespoon melted butter
4 cups diced rhubarb
1 teaspoon grated orange rind
Combine ingredients and let
stand 15 minutes. Use as filling
for 2 pies. Bake at 375 degrees
for 1 hour.

Mrs. Robert S. Millett

CHOCOLATE CHIP PIE

30 marshmallows melted in
1/2 cup milk
1 cup cream, whipped
2 squares baking chocolate,
shaved; vanilla
Mix the above and put in a gra-
ham cracker crust and chill.
Louise Werme

NUT PIE

3 egg yolks
1 cup sugar
1 teaspoon vanilla
1 cup milk
1 1/3 cups flour
1/4 pound soft butter
4 tablespoons boiling water
Nut meats
Cook egg yolks, sugar and va-
nilla in a double boiler. Add milk.
Cook until quite thick, stirring
frequently. In a 9 inch pie dish
place 1 1/3 cups flour and butter.
Mix partially. Add 4 tablespoons
boiling water and mix thoroughly
patting it into place, completely
covering pan. Bake at 450 de-
grees until it starts to get tan.
Remove from oven and sprinkle
with nut meats. Pour in filling,
sprinkling nut meats on top.

Mrs. Leonard Sternquist

PINEAPPLE PIE FILLING

1/2 cup sugar
4 tablespoons flour
1/4 teaspoon salt
1 1/2 cups milk
2 egg yolks
1 cup drained crushed pineapple
1/2 teaspoon vanilla
Mix sugar, flour and salt. Add
milk and egg yolks and cook in
a double boiler until very thick
and creamy. Add the pineapple
and vanilla, mix well and pour
into a well-baked pie shell. Cov-
er with a meringue and bake in
a slow oven 10 minutes.

Mrs. Oscar C. Anderson

PECAN PIE

- 3 eggs
- 1 cup light brown sugar
- 1 cup dark corn syrup
- 1 tablespoon melted butter
- 1 tablespoon flour
- 1 teaspoon vanilla
- 2/3 cup pecans

Beat eggs. Add rest of ingredients and mix well. Pour into unbaked pie shell. Place pecans over top. Bake at 425 degrees for 10 minutes. Reduce heat to 325 degrees for 30 minutes or until filling shakes like gelatin.

Mrs. Orville Larson

PECAN PIE

- 3 eggs
 - ¾ cup sugar
 - 1 cup white syrup
 - 1 cup pecans
- Beat eggs. Add sugar and syrup. Fold in pecans. Pour into unbaked pie shell. Bake at 450 degrees for 10 minutes and 325 degrees 30 to 40 minutes.

Mrs. L. Richard Bonander

GLAZED PEACH PIE

- 4 cups sliced peaches
 - ½ cup water
 - 1 cup sugar
 - 3 tablespoons corn starch
 - 1 tablespoon butter
 - 1 baked 9 inch pie shell
- Crush enough peaches to make 1 cup, leaving the rest sliced. Spread the fresh sliced peaches in the pie shell and cover with the following mixture: Combine the 1 cup of crushed peaches with water, sugar and cornstarch. Bring to a boil. Cook over low heat until clear, 2 or 3 minutes, stirring occasionally. Add butter. Cool slightly. Pour over fresh peaches making sure all are covered. Chill at least two hours. Serve with whipped cream.

Mrs. Conrad Pearson

CHIFFON PUMPKIN PIE

- 1 envelope plain gelatin
 - ¼ cup cold water
 - 1 ¼ cup cooked pumpkin
 - ½ cup milk
 - 3 eggs separated
 - 2/3 cup brown sugar
 - ½ teaspoon salt
 - 1 teaspoon cinnamon
 - ¼ teaspoon each, nutmeg, ginger, allspice
 - 1/3 cup white sugar
- Add gelatin to cold water and set aside. In saucepan combine pumpkin, milk, egg yolks slightly beaten, brown sugar, salt and spices. Mix thoroughly. Cook over medium heat, stirring until it boils. Boil 2 minutes, continuing to stir. Remove from heat; add softened gelatin and stir until dissolved. Cool. Beat egg whites until light and fluffy. Gradually add white sugar and beat until stiff. Without washing beaters, beat cooled pumpkin mixture until smooth; gently fold in egg whites. Pour into baked pie shell and pile high. Chill until set, top with whipped cream.

Mrs. Victor S. Olson

Mrs. Martin Burkman

FRESH PEACH PIE

- 2 cups peaches, sliced
 - 3 tablespoons cornstarch
 - 1 tablespoon lemon juice
 - 2 tablespoons butter
 - ½ teaspoon almond
 - ¼ or ½ cup brown sugar
- Put lemon juice and sugar over peaches. Let stand 1 hour. Drain. Add cornstarch to juice and boil until thickened. Cool. Add butter and almond. Pour juice mixture over peaches. Put in baked pie shell. Top with whipped cream or serve with ice cream.

Mrs. Delmer Swenson



PUMPKIN CHIFFON PIE

Blend 1 tablespoon gelatin in
 $\frac{1}{4}$ cup cold water

Mix together in saucepan:

$\frac{3}{4}$ cup brown sugar

$\frac{1}{2}$ teaspoon salt

2 teaspoons cinnamon

$\frac{1}{2}$ teaspoon ginger

$\frac{1}{2}$ teaspoon allspice

1 $\frac{1}{3}$ cups mashed pumpkin

3 large egg yolks

$\frac{1}{2}$ cup milk

Cook over low heat, stirring until it boils one minute. Remove from heat, stir in gelatin. Cool. When partially set, beat until smooth. Carefully fold in meringue. Pile into ginger cookie crust and chill until set.

Meringue:

3 egg whites

$\frac{1}{4}$ teaspoon cream of tartar

$\frac{1}{2}$ cup sugar

Ginger Cookie Crust:

$\frac{1}{4}$ cup butter, melted

1 $\frac{1}{4}$ cups fine gingersnap crumbs
(crush 18)

Press into 9 inch pie pan. Bake at 325 degrees for 10 minutes.

Mrs. Marvin Johnson

RAISIN PIE

1 large cup raisins

2 tablespoons flour

1 scant cup sugar

2 eggs

1 cup rich milk

1 tablespoon butter

1 teaspoon vanilla

Steep raisins in a little water. Mix flour with sugar. Beat egg yolks. Heat milk and add flour, sugar and egg yolks. Cook. Add butter, vanilla and raisins. Pour into baked pie shell. Beat egg whites for meringue topping. Place in oven. Remove when topping is a golden brown.

Mrs. Hilma Andersen

SNOWFLAKE PIE

1 package lime jello

1 $\frac{1}{2}$ cups hot water

$\frac{1}{8}$ teaspoon salt

2 teaspoons lemon juice

$\frac{3}{4}$ cup whipping cream

1 cup coconut

Dissolve jello in hot water. Add salt and lemon juice. Chill until slightly thickened. Place bowl in ice water and beat jello with rotary beater until fluffy and thick like whipped cream. Fold in $\frac{1}{3}$ of whipped cream and $\frac{1}{2}$ of coconut. Pour into pie shell. Spread remaining whipped cream on top and drift over with coconut. Chill. Double this recipe for a large cake pan dessert.

Graham Cracker Pie Shell:

$\frac{1}{3}$ cup melted butter

1 $\frac{1}{4}$ cups graham cracker crumbs

2 tablespoons sugar

Press firmly on bottom and sides of a 9 inch pie pan.

Mrs. Emil Johanson

STRAWBERRY CHIFFON PIE

1 pastry shell

3 egg yolks

6 tablespoons sugar

$\frac{1}{4}$ teaspoon salt

2 teaspoons lemon juice

1 cup crushed strawberries

Cook egg yolks, sugar, salt, lemon juice and strawberries, stirring until it boils. Remove from heat and stir in mixture of 2 tablespoons hot strawberry juice and 4 tablespoons strawberry flavored gelatin. Cool. When partially set beat with rotary beater and blend in $\frac{1}{2}$ cup cream whipped. Carefully fold into a meringue of 3 egg whites, $\frac{1}{4}$ teaspoon cream of tartar and 6 tablespoons sugar. Pile into cooled baked pie shell. Serve cold. Decorate top with halves of large berries.

Mrs. Robert Wagner

PUMPKIN PIE

2 whole eggs
½ cup sugar
1 cup pumpkin
1 cup milk or a little more
¼ teaspoon ginger
¼ teaspoon allspice
¼ teaspoon cloves
Pinch of cinnamon
Mix and pour into unbaked pie shell. Bake at 325 degrees.

Mrs. Herbert Anderson

RHUBARB CREAM PIE

2 tablespoons butter
2 cups rhubarb, diced
1 cup sugar
¼ cup sugar
2 tablespoons corn starch
2 eggs
¼ cup light cream
½ teaspoon salt
Melt butter. Add rhubarb and 1 cup sugar. Cook slowly until rhubarb is tender. Combine ¼ cup sugar, corn starch, egg yolks well beaten, cream and salt. Add to rhubarb, stir frequently, and cook until filling becomes thick. Pour into baked shell. Top with meringue made from egg whites. Bake at 350 degrees 12 to 15 minutes.

—Mrs. Dean Hanson

RAISIN SOUR CREAM PIE

2 cups seedless raisins
¾ cup water
¼ teaspoon salt
½ cup brown sugar, firmly packed
1 teaspoon cornstarch
1 cup sour cream
Rinse raisins, add water and simmer 5 minutes. Stir in combined salt, sugar and cornstarch, cook until clear. Remove from heat; stir in sour cream. Pour into pie shell and top with a pastry crust. Bake at 425 degrees for 40 minutes.

Mrs. Lloyd Alexander

RHUBARB CREAM PIE

2 tablespoons butter
3 cups diced rhubarb
1 cup sugar
3 tablespoons cornstarch
¼ cup sugar
3 egg yolks, well beaten
¼ cup light cream
½ teaspoon salt
Melt the butter, add rhubarb and sugar and cook slowly until rhubarb is tender. Mix ¼ cup sugar with egg yolks, light cream and cornstarch and salt, add to rhubarb and cook until thick. Cool. Pour into baked pie shell, top with meringue and brown..

Mrs. Victor S. Olson

PARTY PINK PIE

Add 4 drops red coloring to your favorite pie crust. Bake a shell which has been pricked well. Pile 1 quart softened strawberry ice cream in baked shell and freeze over night. When ready to serve, arrange 1 package thawed and drained strawberries over ice cream. Heat oven to 500 degrees. Make a meringue of 2 egg whites, ¼ teaspoon cream of tartar, ¼ cup sugar and red coloring. Completely cover pie and put on a bread board in the oven and bake only until lightly browned. Serve at once.

Mrs. August Nordstrom

RASPBERRY PIE

2 egg whites
1 cup sugar
1 package frozen raspberries
1½ tablespoons lemon juice
Mix together and beat stiff. Do not underbeat.) Fold in ½ cup cream, whipped. Pour into crumb crust. Freeze; serve with whipped cream.

Mrs. Robert Walsh

UNCOOKED STRAWBERRY PIE

1 quart cleaned and hulled strawberries
1 cup sugar
1 ½ teaspoons cornstarch
Dash of salt
Make crust for pie, bake and cool.
Place largest berries on crust very close together. Mash the rest of berries and mix with sugar, cornstarch and salt. Cook until thickened. Pour over berries in the crust. Let cool. Serve with whipped cream; or slice a banana in 2 egg whites and whip, sweeten and flavor. May be used instead of whipped cream.

Mrs. N. V. Swenson

SOUR CREAM PIE

1 cup sour cream
1 cup sugar
1 cup chopped raisins
2 egg yolks
½ teaspoon cloves
½ teaspoon cinnamon
¼ teaspoon salt

Mix and bake in unbaked pie crust 30 minutes, then cover with beaten egg white mixed with ¼ cup powdered sugar. Return to oven and brown.

Louise Werme

STRAWBERRY PIE

1 package strawberry jello
1 cup boiling water
1 package frozen strawberries
1/3 cup sugar
1 package Dream Whip
Pour the boiling water over jello. Stir until dissolved. Add sugar and strawberries. Cool until partially set. Pour into baked pie shell. When firm, cover with Dream Whip made according to directions on package. Refrigerate until firm before cutting.

Mrs. Julius Wagner

RHUBARB PIE

2 beaten eggs
1 cup sugar (more if rhubarb is sour)
½ teaspoon almond flavoring
¼ teaspoon salt
¼ teaspoon red coloring
2 ½ cups cut rhubarb
Unbaked pie shell and top
Mix ingredients and add to pie shell, cover with upper crust and bake until tender.

Mrs. Daisy Larson



ADDITIONAL RECIPES



ADDITIONAL RECIPES

APPLE DELIGHT

1 cup sugar
¼ cup butter
1 egg
1 cup flour
1 teaspoon soda
¼ teaspoon nutmeg
½ teaspoon cinnamon
¼ teaspoon salt
1½ cups chopped apples
½ cup chopped nuts
1 teaspoon vanilla
Cream the butter and sugar. Add egg and vanilla. Sift together dry ingredients and add creamed mixture. Add nuts and apples. Bake in 350 degree oven 45 minutes. Top with apple delight sauce.

Sauce for Apple Delight

¾ cup sugar
2 tablespoons cornstarch
¼ cup orange juice
1 teaspoon lemon extract
1 teaspoon orange flavoring
¾ cup water

Mix sugar and cornstarch in a saucepan. Add orange juice, flavorings and water. Stir as sauce cooks until thick and clear. Serve hot over Apple Delight pudding.

Mrs. Anna Wagner

APPLE DESSERT

1 cup sugar
¼ cup shortening
1 beaten egg
3 large apples, peeled and diced
1 cup flour
1 teaspoon soda
½ teaspoon cinnamon
Pinch of salt
½ cup nuts
Cream shortening, sugar, add eggs and rest of ingredients. Bake at 350 degrees for 30 minutes. Serve with whipped cream.

Mrs. Vernon Carlson

ANGEL PARFAIT

1 cup sugar
2 cups water
2 egg whites
1 tablespoon unflavored gelatin
2 tablespoons cold water
1 cup cream, whipped
1 cup fruit cocktail
½ cup nut meats

Boil sugar and 2 cups water until it threads. Add to beaten egg whites, beating constantly. Add 1 tablespoon unflavored gelatin soaked in cold water. When this starts to thicken add whipped cream, fruit cocktail and nuts. Freeze. Serves 8 or 9.

Mrs. John L. Barrick



APPLE CRISP

6 medium apples
½ cup sugar
1 cup water
1 cup flour
1/3 cup butter
½ cup brown sugar
1 teaspoon baking powder
Dash of salt
Peel and slice apples. Boil apples, sugar and water until apples are tender. Combine and crumble together the other ingredients. Pour the apple mixture in a buttered 7x11 inch pan. Spread the crumb mixture on top. Bake in moderate oven until crust is delicately browned. Cool. May be served with whipped cream topping.

Mrs. Glenn Bornitz

APPLE MACAROONS

3 cups sliced apples
Put in the bottom of a very well greased 8 inch pie tin. Sprinkle with $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ teaspoon cinnamon.

- 1 tablespoon shortening
- 1 egg
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

Mix above ingredients and pour over apples in pie tin and bake at 350 degrees for about 30 minutes

Mrs. Duane Vanderhoff

APPLE TORTE

- $\frac{1}{2}$ cup sugar
- 1 egg
- $\frac{1}{2}$ cup flour
- 1 teaspoon baking powder
- Pinch of salt
- 1 teaspoon of vanilla
- 1 cup finely cut apples
- $\frac{1}{2}$ cup nuts, if desired

Mix sugar and egg. Add flour, baking powder, salt, vanilla, apples and nuts. Bake 350 degrees for $\frac{1}{2}$ hour. Serve with ice cream or whipped cream. Can be baked in a pie plate.

Mrs. A. S. Anderson

APPLE CRISP

For 50 Servings

- 12 quarts sliced apples (1 pound apples equals 1 quart sliced)
- 4 cups brown sugar
- 4 cups flour
- 1 teaspoon salt
- 2 cups shortening

Place apples in 2 greased pans 12x20 inches. Blend shortening, sugar, flour and salt. Sprinkle over apples. Bake at 350 degrees until apples are tender and top well browned. Serve with whipped cream.

Mrs. Faye Ranstrom

APPLE CAKE DESSERT

- 2 cups sugar
- $\frac{1}{4}$ pound margarine
- 2 eggs
- 2 cups flour
- 2 teaspoons soda
- 1 teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cinnamon
- 1 teaspoon salt
- 4 cups apples, chopped
- 1 cup nut meats
- Sauce for topping

Cream sugar and margarine. Add eggs. Sift dry ingredients and add to the creamed mixture. Fold in apples and nuts. Bake at 350 degrees for 15 minutes, then increase heat to 375 degrees for 35 minutes. Serve warm with sauce.

Sauce

- 1 cup sugar
 - 2 tablespoons corn starch
 - $\frac{1}{2}$ cup butter
 - 1 cup milk
 - 1 teaspoon vanilla
- Cook over low heat, stirring constantly, until thick. Serve on cake while warm.

Mrs. Coon Lee

APPLE DESSERT

- 1 egg
 - $\frac{1}{4}$ cup sugar
 - 1 $\frac{1}{2}$ teaspoons baking powder
 - Pinch of salt
 - 1 cup flour
 - 1 $\frac{1}{2}$ cups sliced apples (may use less)
 - $\frac{1}{2}$ cup walnuts, chopped
 - 1 teaspoon vanilla
- Beat egg. Add sugar, baking powder and salt. Beat together. Stir in apples, nuts and vanilla. Bake in moderate oven for 30 minutes.

Mrs. Dallas Young

APPLE PIE PUDDING

1 cup sugar
1 cup flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon each, salt, nutmeg,
and cinnamon
Add 1 beaten egg
 $\frac{1}{2}$ cup melted butter
2 cups tart apples, peeled and
sliced
Pour into ungreased pie pan,
bake at 350 degrees 40 minutes.
Serve with whipped cream or
ice cream.

Mrs. Ed Backlund

STRAWBERRY CHIFFON SQUARES

1 3-oz. package strawberry flavor
gelatin
1 cup boiling water
1 10-oz. package frozen sliced
strawberries
8 to 10 slices angel food cake
1 teaspoon lemon juice
1 3-oz. package strawberry flavor
chiffon pie filling
Whipped cream (optional)
Dissolve gelatin in boiling water.
Add lemon juice and block of
frozen strawberries. Break apart
with fork and stir until thawed.
Let stand for a few minutes until
mixture starts to set. Make straw-
berry chiffon pie filling by pack-
age directions. Line bottom of
square pan with cake slices. Cov-
er with about half of chiffon pie
filling. Add 6 to 8 large spoons-
ful gelatin. Let it sink into filling.
Add remaining chiffon filling.
Top with gelatin spooned over
in marbled effect. Chill several
hours. May be made a day ahead.
Cut in squares to serve, either
plain or with whipped cream.
Makes 9 servings.

Mrs. Ida Johnson

APPLE CRISP

5 cups apples, sliced
 $1\frac{1}{2}$ cups plus 1 tablespoon flour
1 cup white sugar
 $\frac{3}{4}$ teaspoon cinnamon
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{3}$ cup soft butter
Mix together apples, 1 tablespoon
flour, white sugar and cinnamon.
Spread this in a greased pan.
Then mix together the remaining
flour, brown sugar, soda, salt and
butter. Sprinkle this over the ap-
ple mixture. Bake at 350 degrees
for 45 minutes or until brown on
top and the apples are tender.
Canned apples may be used.

Mrs. Gene Swenson

CRUMBED APPLES

4 cups diced tart apples
1 tablespoon flour
1 cup sugar
1 teaspoon cinnamon
dash salt
2 tablespoons water
 $\frac{1}{3}$ cup butter
 $\frac{1}{3}$ cup flour
 $\frac{1}{2}$ cup rolled oats
 $\frac{1}{2}$ cup brown sugar
Mix apples, flour, white sugar,
cinnamon, salt and water and
spread in a glass pie plate, suit-
able for serving. Cream the re-
maining ingredients, sprinkle
over apples, bake slowly about
35 minutes, or until the apples
are tender, and crust is brown.
Serve with top cream, whipped
evaporated milk, or marshmallow
creme diluted with orange juice.

Mrs. Chester Bean



APPLE IMPROMPTU

- 4 cups apples, sliced
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon cinnamon
- 1 tablespoon butter
- $\frac{1}{2}$ cup sugar
- 1 teaspoon vanilla
- 1 slightly beaten egg
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon baking powder

Place sliced apples in well greased pie pan, sprinkle cinnamon and sugar mixture over, cover with foil, and bake for 20 minutes at 400 degrees. Meanwhile cream the sugar and butter, add egg and rest of ingredients. Spread over apples and bake at 400 degrees for 20 to 25 minutes longer.

Serve with whipped cream

Mrs. Olaf Anderson

APRICOT PINEAPPLE DESSERT

- 1 tablespoon gelatin
- $\frac{1}{3}$ cup cold water
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup milk
- 2 egg yolks
- 1 teaspoon vanilla
- 2 egg whites, beaten
- 1 cup cream, whipped
- 1 cup apricots, cut
- $\frac{1}{2}$ cup pineapple, crushed
- 16 graham crackers, crushed
- 3 tablespoons butter, melted
- 3 tablespoons brown sugar

Dissolve gelatin in cold water, cook sugar, milk, yolks 'til thick, add gelatin, vanilla and cool. Add egg whites, cream, apricots, and pineapple. Make a mixture of crumbs, butter, and sugar, line bottom of pan with $\frac{1}{2}$ and pour in filling, top with rest of crumb mixture and chill at least 6 hours before serving.

Mrs. Andy Martinson

ANGEL FOOD DESSERT

- 2 packages Knox gelatin softened in $\frac{1}{2}$ cup cold water
- 2 cups hot milk
- $\frac{3}{4}$ teaspoon salt

- 1 cup sugar

Dissolve gelatin in hot milk and add sugar and salt. Let cool until partially set, then beat until light and fluffy. Then add:

- 1 teaspoon vanilla
 - 1 pound miniature marshmallows
 - $\frac{1}{2}$ cup diced maraschino cherries
- Use a few green ones for added color.

- 1 cup crushed pineapple, drained
- $\frac{1}{2}$ cup nutmeats (optional)

- 2 cups heavy cream, whipped

Mix all together, then break one large angel food in small pieces. Alternate layers of cake and mixture in angel food tin (or a large flat pan) and chill overnight. If using an angel food tin, remove it just like an angel food cake, being careful that it doesn't fall out too fast or it may break in pieces.

Mrs. Robert Haugen

LEMON ANGEL FOOD DESSERT

- 6 egg yolks beaten
- $\frac{2}{3}$ cup sugar
- $\frac{2}{3}$ cup lemon juice
- rind of 1 lemon
- 1 package Knox gelatin in
- $\frac{1}{4}$ cup water

- 6 egg whites, beaten

- $\frac{2}{3}$ cup sugar

1 angel food cake, broken in bits
Cook yolks, sugar, lemon until it coats a spoon, add soaked gelatin. Cool. Add beaten egg whites. Pour $\frac{1}{2}$ mixture in oiled pan, then cake bits, then the remainder of mixture. Chill. Very good.

Hilda Oveson

APPLE WISP

6 to 8 apples
½ cup sugar
1 teaspoon cinnamon
½ cup sugar
½ cup flour or macaroon or graham cracker crumbs
3 tablespoons soft butter
Place apples, ½ cup sugar and cinnamon in baking dish. Mix ½ cup sugar, flour and butter. Sprinkle on top of apples. Bake until apples are tender.

Mrs. Herbert Wiberg
Mrs. Lloyd Nelson

BLUEBERRY DESSERT

15 graham crackers
¼ cup melted butter
1 No. 2 can blueberries
½ cup sugar
1 ½ tablespoons lemon juice
3 tablespoons cornstarch
¼ pound marshmallows
½ cup milk
1 cup whipping cream
Put in double boiler blueberries, sugar, lemon juice and cornstarch. Cook until thick, stirring constantly. Cool thoroughly. Put in double boiler marshmallows and milk. After marshmallows have melted, cool thoroughly. Then fold in whipped cream. Crush the graham crackers and mix with the melted butter. Place ¾ of cracker mixture in bottom of a 9x9 inch pan. Cover with half of marshmallow mixture. Spread the blueberry mixture over the marshmallow mixture. Then cover with the remaining marshmallow mixture. Top with the ¼ graham cracker crumb mixture. To serve cut into squares.

Mrs. Keith Miller

APRICOT CHARLOTTE

Base:

¾ cup rolled oats, uncooked
½ cup brown sugar
1/3 cup butter or margarine, melted

Filling:

1 package apple flavored gelatin
1 cup hot water
2/3 cup maple-blended syrup
1 cup cream, whipped
1 cup chopped, drained apricots
1 cup finely chopped nuts
Put the mixed base ingredients into the bottom of a 9-inch square pan, reserving ¼ cup to sprinkle over the filling. For the filling, dissolve the gelatin in hot water; add maple blended syrup and stir. Chill until partially thickened, then beat until frothy. Fold gelatin, apricots, and nuts into whipped cream. Spread filling evenly over base; sprinkle with crumbs, and chill.

Myrtle and Muriel Carlson

BOYSENBERRY DESSERT

1 ½ cups graham cracker crumbs
½ cup melted butter
1/3 cup sugar
Mix together and bake in flat pan at 350 degrees for 5 minutes.

Filling:

½ pound marshmallows
½ cup milk
Heat, melt and cool.
1 No. 2 can boysenberries
2 tablespoons lemon juice
2 tablespoons corn starch
Little water
Cook the juice of boysenberries, juice of lemon, corn starch and water until clear and thick. Cool.
1 cup whipped cream
Add 1 cup whipped cream and boysenberries. Add marshmallow and milk mix. Pour into the crust and chill.

Mrs. John A. Anderson

ANGEL FOOD DELIGHT

1 pint milk
2 egg yolks
1 cup sugar
2 tablespoons gelatin
 $\frac{1}{4}$ cup cold water
1 pint whipping cream
1 teaspoon vanilla
 $\frac{1}{2}$ cup nutmeats
2 egg whites
1 angel food cake
1 small bottle of maraschino cherries
1 medium can crushed pineapple
Cook the milk, egg yolks, and sugar until slightly thickened. Dissolve 2 tablespoons gelatin in cold water. Mix into the custard and cool. Whip cream and fold into custard. Beat egg whites until stiff and fold in custard. Break angel food cake into bite size pieces. Place in a dish. Add cherries, pineapple and nuts to custard. Pour over cake. Chill in refrigerator. Top with whipped cream and cherries.

Mrs. Earl Wagner



BREAD PUDDING

Grandmother Bowman's
4 slices buttered bread, cubed
2 cups hot milk, or more
3 eggs, slightly beaten
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ cup raisins
Pour hot milk over bread. Cool. Add sugar to the eggs. Add to the bread mixture. Stir in the other ingredients. Bake in a moderate oven.

Peterson Sisters

BOYSENBERRY DESSERT

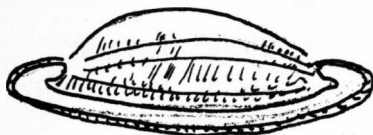
$\frac{1}{2}$ package plus 6 marshmallows
 $\frac{1}{2}$ cup milk
1 cup whipping cream
 $1\frac{1}{2}$ cups boysenberries
 $\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup sugar
 $2\frac{1}{2}$ tablespoons corn starch
15 graham cracker squares
 $\frac{1}{4}$ cup butter, melted
Heat the marshmallows and milk in double boiler until marshmallows are melted. Remove from heat and stir while cooling. Whip the cream and add to cool marshmallow mixture. Cook the boysenberries, water and sugar, thick en with cornstarch. Set aside to cool. Crush graham crackers. Reserve $\frac{1}{4}$ cup crumbs. Mix the remainder of crumbs with melted butter. Spread in pan. Pour $\frac{1}{2}$ of marshmallow mixture over. Cover this with boysenberry mixture. On top of this pour rest of marshmallow. Sprinkle with remaining graham cracker crumbs. Chill in refrigerator several hours.

Miss Irene Jacobson

BRUCKLE TORTE

4 egg yolks
1 cup sugar
vanilla
1 cup chopped dates
1 cup choeped nuts
1 cup flour (sift before measuring)
1 teaspoon baking powder
 $1\frac{1}{4}$ teaspoon salt
Beat egg yolks and add sugar, vanilla, dates and nuts. Add the baking powder and salt to the flour and add to the above. Fold in the stiffly beaten egg whites. Bake in slow oven. Serve with whipped cream.

Ada R. Englund



BLUEBERRY DESSERT

10 crushed graham crackers
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup melted butter
 Mix together and put in an 8x8 inch pan.
 2 eggs well beaten
 1 8-ounce package Philadelphia cream cheese
 $\frac{1}{2}$ cup sugar
 vanilla
 Mix until creamy and put over cracker mix. Bake 15 minutes at 350 degrees.
 Drain 1 can of blueberries into pan
 Mix 2 tablespoons corn starch in $\frac{1}{2}$ cup cold water. Add to blueberry juice
 Add $\frac{1}{2}$ cup sugar and cook until thick. Remove from heat and add 1 teaspoon lemon juice. Cool.
 Pour blueberries on top of cream cheese mixture and chill. Top with whipped cream before serving.

Mrs. Duane Rogness

CHAGGA DESSERT

1. Bake a sunshine or sponge cake from your favorite recipe.
2. When cool, fill the center with 1 cup diced bananas, 1 cup diced pineapple mixed with $\frac{1}{2}$ cup whipped cream. Make a mound of whipped cream on top to resemble the Snows of Kilimanjaro, allowing the cream to spread about half way down the cake. Little silver decorations on four sides can be made to resemble the mountain streams.
3. Serve with tall glasses of citrus juice.

Mrs. V. Eugene Johnson

FLUFFY TAPIOCA PUDDING

Pudding:

$\frac{1}{2}$ cup tapioca
 $\frac{1}{2}$ cup rice
 3 cups milk
 1 cup sugar
 1 teaspoon cinnamon
 3 eggs, saving 2 whites for the meringue

Meringue:

2 egg whites
 $\frac{1}{4}$ cup sugar

Beat egg whites until foamy, then add sugar. Continue beating until stiff.

Cook tapioca and rice in water in double boiler, about 50 minutes. Drain and rinse in cold water. Add the milk, sugar, eggs and cinnamon. Bake the pudding until the eggs are set, then add the meringue, and continue baking until light brown.

Mrs. Knute Stone

CARNATION DESSERT

1 large can Carnation milk, left in refrigerator overnight
 8 graham crackers
 $\frac{1}{4}$ cup butter, melted
 1 tablespoon plus $\frac{1}{4}$ cup sugar
 1 package lemon jello
 $\frac{1}{2}$ cup boiling water
 1 small can crushed pineapple, drained

Crush graham crackers. Mix with butter and 1 tablespoon sugar. Cover bottom of pan but save some of crumbs for topping. Add boiling water to jello. Let dissolve and cool like jelly. Mix $\frac{1}{4}$ cup sugar with the pineapple. Whip the milk. Fold in pineapple mixture. Fold all into the jello. Spread over graham cracker crumbs. Top with remaining crumbs. Cool several hours.

Mrs. Donald Burkman

BREAD PUDDING

5 slices white bread, cubed
2 cups milk
 $\frac{3}{4}$ cup sugar
2 eggs, beaten
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
 $\frac{1}{3}$ cup raisins
Soak bread in milk until soft, add rest of ingredients, sprinkle nutmeg on top, bake 30 to 40 minutes at 375 degrees.

Mrs. Raymond A. Olson

MOUNT VERNON CHERRY DESSERT

1 cup brown sugar
2 cups flour
1 cup oatmeal
1 cup bran flakes
 $\frac{3}{4}$ cup butter
1 teaspoon soda
1 teaspoon vanilla

Combine ingredients into a crumbly mixture. Press half of mixture in bottom of a well buttered cake pan, 9x12 or larger. Pour filling over crumbly mixture. Cover filling evenly with remaining crumbly mixture. Bake in a moderate oven for 30 minutes. To serve cut into squares. Top with whipped cream which has been sweetened and flavored.

Filling:

1 No. 2 can cherries
1 No. 2 can crushed pineapple
 $1\frac{1}{2}$ cups white sugar
 $\frac{1}{3}$ cup minute tapioca, or more
Red food coloring
Check cherries for pits and cut fine. Heat cherries and pineapple in double boiler. Stir in sugar. Add desired amount of red coloring. Add tapioca. Stir constantly. Cook until thick.

Mrs. Alf Jacobson
Mrs. Delmer Swenson

CHERRY DESSERT

1 cup milk
30 marshmallows
1 cup whipped cream
1 can cherry pie filling or
1 can raspberry pie filling
Graham crackers
Butter, melted
Heat milk in double boiler and melt marshmallows in milk. Cool. Add the whipped cream. Crush graham crackers and mix with butter. Line pan with $\frac{1}{2}$ of the crumbly mixture. Cover with $\frac{1}{2}$ of marshmallow mixture. Spread over this the pie filling. Cover with remaining marshmallow mixture. Top with crumbly mixture. Let stand in refrigerator over night.

Winnefred Friesen
Ellis Ellofson

CHERRY MARSHMALLOW DESSERT

30 marshmallows
1 pint whipped cream
1 can pie cherries
1 cup sugar
 $2\frac{1}{2}$ tablespoons. tapioca
20 graham crackers
2 tablespoons brown sugar
 $1\frac{1}{2}$ cups butter, melted
 $\frac{1}{2}$ cup nut meats
Cut marshmallows into whipped cream. Cook cherries, sugar and tapioca. Cool. (Can use pie cherry mix instead.) Crush graham crackers, add brown sugar and melted butter and mix well. Line pan with crumbs but save some for topping. Pour on half of marshmallow mixture. Cover with cherry and nut meat mixture. Add remainder of marshmallow mixture. Cover with cracker crumbs.

Mrs. Gene Hock





CHOCOLATE TORTE

½ pound butter
2 cups powdered sugar
2 squares melted chocolate
3 egg yolks, beaten
1 teaspoon vanilla
1 cup chopped walnuts
3 egg whites, beaten
½ pound crushed vanilla wafers
Cream sugar and butter, add the other ingredients. Cover bottom of pan with ½ crumbs, add mixture and top with the rest of the wafers. Chill, and serve with whipped cream.

Mrs. Raymond A. Olson
Mrs. W. Borgen

COLORFUL LAYER DESSERT

15 crushed graham crackers
30 marshmallows
1 cup milk
1 cup cream whipped
1 No. 303 can (2 cups) sour cherries and juice, with added red coloring
1 cup sugar
1 teaspoon almond extract
1 package lemon jello dissolved in 1 cup boiling water
Melt marshmallows in milk, cool and add whipped cream. Line a 7x12 glass dish with half of the crumbs, then top with ½ of the marshmallow mixture. Mix cherries, sugar, coloring and flavoring together and add jello. Let congeal until quite firm, but not solid. Pour all of the jello mixture over marshmallows, then top with the remainder of the marshmallow mixture and the crumbs. Pineapple may be used instead of cherries. Yield 8 servings.

Mrs. L. Hanson

CHERRY DESSERT

1 pint whipping cream
4 cups miniature marshmallows
2 cans ready mix pie cherries
22 graham crackers
½ cup butter
½ cup sugar
Crush graham crackers. Mix well cracker crumbs, butter and sugar. Pat part of crumbs in bottom of pan. Whip cream. Blend in marshmallows. Spread part of marshmallow mixture over the crumbs. Then spread the cherries over the cream. Put remainder of marshmallow mixture over cherries. Sprinkle the remaining crumbs on top. Place in refrigerator to chill.

Mrs. Art Nelson

RED CHERRY DESSERT

Filling:

1 can red cherries, add a little red food coloring
1 ½ cups sugar
1 can crushed pineapple (No. 2)
1/3 cup tapioca
Cook until thick.

Crust:

1 cup brown sugar
¾ cup melted butter or margarine
2 cups flour
1 cup oatmeal
1 teaspoon soda (optional)
1 cup bran flakes
Pour filling on half of the crust mixture. Sprinkle the other half on top. Bake 30 minutes at 300 degrees. Cut in squares and serve with whipped cream.

Mrs. Fern Wikle
Mrs. Delmar Swenson
Mrs. Alf Jacobson
Mrs. W. Borgen





MARSHMALLOW-CHERRY PIE FILLING DESSERT

24 graham crackers, crushed
 $\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup sugar
Line cake pan with above mix, bake 10 minutes at 350 degrees.
2 cups cream, whipped and sweetened to taste
1 teaspoon vanilla
1 package small marshmallows
1 can cherry pie mix
 $\frac{1}{4}$ cup chopped nuts
Add $\frac{1}{2}$ cream-marshmallow mixture to cooled crust, add cherries, and second $\frac{1}{2}$ of cream-marshmallow mixture. Sprinkle nuts. Chill 2 hours.

Mrs. Earl Junker
Mrs. Harold Person

CHERRY-PINEAPPLE DESSERT

1 can cherries
1 can pineapple
 $\frac{1}{3}$ cup tapioca
 $1\frac{1}{4}$ cups sugar
1 cup brown sugar
1 cup flour
1 cup oatmeal
1 cup bran flakes
1 teaspoon soda
 $1\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{2}$ cup melted butter
Cook in double boiler cherries, pineapple, tapioca and sugar. Mix brown sugar, flour, oatmeal, bran flakes, soda, vanilla and butter. Pat $\frac{1}{2}$ of crumbs into pan. Pour filling over crumbs, and cover with the rest of crumbs. Bake at 350 degrees for 30 minutes.

Mrs. Lewis Johnson

COCONUT CRUNCH DESSERT

1 cup graham cracker crumbs
 $\frac{1}{2}$ cup moist coconut
 $\frac{1}{2}$ cup walnut meats
4 egg whites
 $\frac{1}{4}$ teaspoon salt
1 tablespoon vanilla
1 cup sugar
1 pint ice cream
Combine crumbs, nuts and coconut. Whip egg whites with salt and vanilla until foamy, gradually add sugar and continue beating until egg whites form stiff peaks. Fold graham cracker mixture into egg whites. Spread in a well greased 9 inch pie plate. Bake 30 minutes at 350 degrees. Cool and serve with a dipper of ice cream.

Mrs. A. C. Edstrom

HELEN'S DESSERT

Topping:

1 pound marshmallows
1 cup hot milk
2 cups whipped cream
1 jar maraschino cherries, cut up, and juice
 $\frac{1}{2}$ cup nuts chopped

Crust:

30 graham crackers crushed
Melt marshmallows in the milk and cool. Add whipped cream, cherries and nuts. Line a pan with half the graham cracker crumbs, add the filling, then the rest of the crumbs. Chill and serve with whipped cream.

Helen Sandine



CHEERY CHERRY DESSERT

Crust:

1 ½ cups oatmeal
1 cup flour
1 cup brown sugar (packed)
1 teaspoon baking powder
¾ cup coconut
¾ cup butter
½ teaspoon salt
1 cup shaved brazil nuts, if desired

Filling:

2 cans cherries
2 cups sugar
½ cup water
5 tablespoons cornstarch
1 tablespoon butter
1 teaspoon almond or vanilla extract.

Cook until thick and add butter and flavoring.

Mix the crust ingredients like pie crust, butter cake pan and put about 2/3 of the crumb mix in pan, bake 10 minutes at 375 degrees. Cool and cover with cooled filling. Cover with remaining crumb mix and bake 40 minutes at 350 degrees. Serve with whipped cream.

Mrs. Raymond A. Olson

BAKED CUP CUSTARD

3 eggs
¼ cup sugar
¼ teaspoon salt
½ teaspoon vanilla and nutmeg
2 cups milk, scalded
1 cup raisin bread, cubed (optional)

Beat on number 2 speed about 1 minute the eggs, sugar, seasoning, and then add slowly the milk. Bake in a pan set in hot water at 325 degrees for about 45 minutes.

Mrs. David Lawrence



COBBLER PUDDING

Fruit, almost any kind

½ cup sugar
cinnamon (optional)

Batter:

2 tablespoons butter
½ cup sugar
1 egg, beaten
½ teaspoon salt
1 teaspoon vanilla
1 cup flour
1 teaspoon baking powder
½ cup milk

Put fruit, sprinkled with sugar in a baking dish. Cream butter with sugar and add the rest. Pour batter over fruit and bake in a medium oven.

Mrs. Lester Putnam

AUNT GEN'S CUSTARD

Use seven fresh eggs
Brought in right from the farm.
Beat until slightly foamy,
(Too much beating does harm).
Add one cup of white sugar
And some salt—just a pinch.
The three cups of rich milk
Make this custard a cinch.
A whole teaspoon of vanilla;
¼ lemon, if you wish,
Near completes Aunt Gen's custard,

A most fine, healthful dish.
Heat slowly the mixture
Stirring it all the while.
Bake in cups set in water
And you'll wait with a smile.
But a short dash of nutmeg
Before setting to bake,
With a slow, moderate oven
Your best custard will make.
You will know it is done
If a knife comes out clean.
You've a smooth, creamy dish
Fit for "farmer"—or "queen."

Mrs. Les Sandine

Jack så mycket

CHERRY PUDDING

- 1 cup flour
- 1 cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup sweet milk

Mix together the flour, sugar, salt and baking powder. Add milk. Pour into slightly greased baking dish. Mix 1 can pitted cherries and 1 cup sugar and pour over batter. Bake in 350 degree oven for 45 minutes. When pudding is done the cherries will be in the bottom of the pan. Cool and serve with whipped cream or ice cream.

Mrs. Herbert Wiberg

CRANBERRY DESSERT

- 1 cup sugar
- 4 tablespoons melted butter
- 1 cup milk
- 2 cups sifted flour
- 4 teaspoons baking powder
- $1\frac{1}{2}$ cups whole uncooked cranberries

Mix sugar and butter. Add milk, flour and baking powder. Last stir in cranberries. Bake in a greased pan 45 minutes at 400 degrees.

Sauce:

- $\frac{1}{3}$ cup butter
- 1 cup sugar
- $\frac{3}{4}$ cup cream
- $1\frac{1}{2}$ teaspoons lemon juice or lemon extract

Cook butter and sugar 1 minute. Add cream and cook 1 minute more. Add lemon juice or lemon extract. Spoon sauce on cooled cranberry cake and serve.

Mrs. E. C. Carlson

CHERRY-PINEAPPLE DISH

- 1 No. 2 can sour cherries
- 1 No. 2 can crushed pineapple
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{3}$ cup minute tapioca
- 1 cup sugar
- $\frac{1}{4}$ teaspoon baking powder
- 1 teaspoon soda
- 1 cup oatmeal
- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- 1 cup bran flakes
- 1 teaspoon vanilla

Drain juice from fruit, add sugar and tapioca. Cook until thick. Add fruit and cool. Crumb sugar, baking powder, soda, oatmeal, flour, salt, butter, bran flakes and vanilla. Place layer of crumbs in 9x12 pan, then layer of fruit and then crumbs. Bake at 350 degrees for 30 minutes.

Mrs. Marvin Day

CHOCOLATE SKILLET CAKE

- $\frac{1}{2}$ cup cold water
- $\frac{1}{2}$ cup cocoa
- $1\frac{1}{2}$ cups sifted flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{4}$ cup firmly packed brown sugar
- $\frac{1}{2}$ cup Crisco or other shortening
- 3 unbeaten eggs
- $\frac{1}{2}$ cup buttermilk
- 1 teaspoon vanilla

4 1-oz. (thin) milk chocolate bars
Gradually add water to cocoa, beating well. Sift flour, soda and salt. Add sugar, shortening, eggs and $\frac{1}{4}$ cup buttermilk. Beat 3 minutes. Pour into well greased 10-inch heavy skillet. Top batter with squares of candy bars, cover and bake at 350 degrees 50 to 60 minutes. Serve warm or cold with ice cream or whipped cream

Mrs. Selmer Lind

BAKED CARAMEL CUSTARD

2 cups milk, scalded
3 eggs, beaten
6 tablespoons sugar
pinch of salt
1 teaspoon vanilla
Place sugar in skillet, brown until light brown, add milk to the burnt sugar, and eggs, vanilla, and place in a pan containing hot water, and bake until firm in moderate oven.

Della Norin

CHOCOLATE CHIP DESSERT

30 marshmallows
 $\frac{1}{2}$ cup milk
1 cup cream whipped
1 $\frac{1}{2}$ squares, or 1 bar semi-sweet chocolate
 $\frac{1}{2}$ cup chopped nuts
pinch of salt
1 teaspoon vanilla

Crust: Mix

12 crushed graham crackers
3 tablespoons melted butter
Melt marshmallows in milk in double boiler and cool. Add the cream, shaved chocolate, nuts, vanilla, and pour over $\frac{2}{3}$ of crust mixture in a 9x12 pan. Top with remaining crust, chill.

Mrs. Bob Lind

MACAROON DESSERT

Whip one cup of whipping cream
Fold in 12 coconut macaroons snipped fine
1 cup nut meats, chopped fine.
Mix and spread in bottom of 8 or 9 inch square pan.
Spread one pint or more softened lime sherbet.
Top with remaining mixture and freeze.

-Mrs. Milo Stroschein

FROZEN CHOCOLATE COOKIE DESSERT

Divinity Frosting Recipe:

2 egg whites
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup light corn syrup
2 tablespoons cherry juice
 $\frac{1}{4}$ teaspoon cream of tartar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla

Dessert:

1 cup whipped cream
 $\frac{1}{2}$ cup nutmeats
 $\frac{1}{2}$ cup cut up maraschino cherries
1 package Hydrox chocolate cookies crushed fine

Line a loaf cake pan with the crushed cookies, saving some for the top. Make the divinity as you would frosting, then add the cherries, nuts, and cream; pour over cookie crumbs, sprinkle remainder on top, and freeze. Take out a few minutes before serving.

Mrs. Algot Zingmark

CHOCOLATE GRAHAM DESSERT

Cream thoroughly $\frac{1}{2}$ cup butter and 1 cup powdered sugar

Then add

3 well beaten egg yolks
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ can Hershey's chocolate syrup
3 beaten egg whites
 $\frac{1}{2}$ regular large bag marshmallows

$\frac{1}{2}$ cup nut meats

Place in long cake pan with graham crackers underneath and on top of mixture. Place in ice box 24 hours

—Dorothy Aden

PIE MIX DESSERT

$\frac{1}{2}$ pound marshmallows
 $\frac{1}{2}$ cup milk
1 cup whipping cream
1 can commercial pie filling
Graham cracker or vanilla wafer crust.

Melt marshmallows in milk in a double boiler. Cool thoroughly. Whip cream, add to marshmallow mixture. Pour $\frac{1}{2}$ of this over graham cracker or vanilla wafer crust. Spread commercial pie filling as cherry, blueberry or any other pie filling over the marshmallow mixture. Cover with rest of marshmallow mixture. Top with graham cracker or vanilla wafer crumbs. Place in refrigerator for several hours. To serve, cut into squares and top with whipped cream.

Mrs. Ben Howe

GRAHAM NUT TORTE

Mix by hand:

3 egg yolks, beaten
3 stiffly beaten egg whites
 $\frac{1}{4}$ cup sugar
1 teaspoon vanilla
1 cup graham cracker crumbs
 $\frac{1}{3}$ teaspoon baking powder
 $\frac{1}{2}$ cup nuts

Beat egg yolks, sugar and vanilla. Mix graham cracker crumbs with baking powder and nuts. Combine and fold in egg whites. Bake in shallow pan, greased well, 375 degrees for 20 minutes. Serves 6. Serve with Sauce.

Sauce:

1 egg, beaten
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
4 tablespoons butter
 $\frac{1}{4}$ cup orange juice
Cook until thick, pour over the squares, warm.

Mrs. Russel Hanson

NEVER FAIL CRUST PIE DESSERT

$\frac{1}{4}$ cup sugar
 $1\frac{1}{2}$ cups flour
 $\frac{2}{3}$ cup butter
1 can pie mix

Meringue:

4 egg whites
1 cup sugar
Blend like pie crust sugar, flour, butter and pat into 9x13 pan. Bake 15 minutes at 375 degrees. Pour 1 can of pie mix of your choice on crust, top with 4 egg meringue and bake again for 20 minutes at 325 degrees. Serve hot or cold.

Mrs. Vernon Carlson



DATE PUDDING CAKE

$1\frac{1}{2}$ cups boiling water
 $1\frac{1}{2}$ cups dates cut fine
1 teaspoon soda
 $\frac{1}{4}$ cup butter
1 cup sugar
1 egg
 $1\frac{1}{2}$ cups flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt

Pour boiling water over dates. Add soda and let stand until cool, stirring occasionally. Cream butter and sugar and add egg and dry ingredients. Mix together with dates and bake in loaf pan 50 minutes in 350 degree oven.

Filling:

1 cup sugar
1 cup dates
 $\frac{3}{4}$ cup water
1 tablespoon butter
Cook slowly until thick; when cool add $\frac{1}{2}$ cup chopped nut meats and spread on cake. Cut in squares and top with whipped cream.

Mrs. Emil Anderson

CHOCOLATE BUTTER CREAM TORTE

4 eggs
1 cup sugar
1 package chocolate chips
 $\frac{1}{2}$ cup butter
Cook eggs, sugar, chips in double boiler until thick, take from heat and add butter. Cool and spread between cake layers, and on top. Make 4 layers plain cake or 2 layers and split them. They can be split by pulling a strong, clean thread through the center portion. Chill.

Mrs. Lincoln Twedt

GRAHAM CRACKER ROLL

1 lb. crushed graham crackers
1 lb. marshmallows, cut
 $\frac{1}{2}$ pound dates, chopped
1 lb. dates, cut
Milk to moisten.
Combine ingredients. Form into rolls of about 12 inches x 3 inches. Roll into dry graham cracker crumbs. Roll in wax paper and chill. To serve, cut into $1\frac{1}{2}$ inch pieces, with whipped cream.

Mrs. Melvin Windedahl

DATE PUDDING

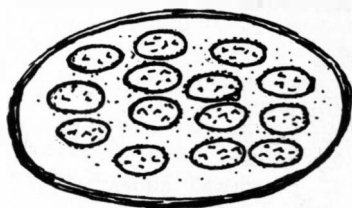
$\frac{1}{2}$ cup dates
1 teaspoon soda
1 cup boiling water
1 cup sugar
1 rounding tablespoon butter
pinch of salt
nut meats
Little more than 1 cup flour.
Cut up dates
Add soda and butter
Pour over 1 cup boiling water.
Let cool. Add other ingredients.
Bake about 35 minutes at 375.

Mrs. Charles Newberg

EASY CLUB DESSERT

1 cup dry bread crumbs
1 cup finely cut pitted dates
1 cup chopped nuts
3 egg yolks, beaten
1 cup sugar
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt
3 egg whites, stiffly beaten
Whipped cream, sweetened and flavored
Mix bread crumbs, dates and nuts. Blend beaten yolks with sugar, vanilla and salt. Combine with date mixture. Fold in egg whites. Turn into greased 8x8x2 pan. Bake at 350 degrees about 30 minutes. Cut into 9 squares, top with cream.

Mrs. Robert Walsch



TROPICANA DESSERT AND CENTERPIECE

1 large fresh pineapple
1 cup sliced oranges
1 cup sliced bananas
1 cup miniature marshmallows
1 cup diced pineapple
 $\frac{1}{2}$ cup green tinted coconut
Wash pineapple thoroughly, slice lengthwise, including stem. Remove the meat and place shells in refrigerator. Mix ingredients in a bowl. Fill shells just before serving, sprinkle the coconut on top. Place on a tray and surround with small palm trees.

Edythe Johnson

FROZEN DESSERT

18 chocolate sandwich cookies
(Oreo)

$\frac{1}{2}$ cup butter

2 cups powdered sugar

3 egg yolks

1 cup nut meats

1 pint whipping cream

Line pan with half of crushed cookies. Cream well butter, sugar and egg yolks. Add nut meats. Fold in beaten egg whites and the whipped cream. Pour over crumbs in pan. Sprinkle balance of crumbs over filling. Place in refrigerator and freeze.

Mrs. Clarence Nesheim

CHOCOLATE REFRIGERATOR DESSERT

4 eggs

2 squares chocolate

$\frac{1}{4}$ cup water

$\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup butter

1 cup powdered sugar

1 teaspoon vanilla

$\frac{1}{2}$ cup or more nut meats

Graham cracker crumbs

Whipping cream

Maraschino cherries

Combine egg yolks, chocolate, water and sugar and cook over low heat or in double boiler until thick, stirring constantly. Cool. Cream butter and powdered sugar. Add vanilla and nut meats. Blend creamed mixture into chocolate mixture. Fold in beaten egg whites. Spread crumbs in shallow pan. Pour chocolate mixture evenly over crumbs. Cover with a thin layer of crumbs. Chill thoroughly. Cut into squares and serve with a topping of whipped cream and $\frac{1}{2}$ a cherry.

Mrs. Leonard Swenson

CHIP CHOCOLATE DESSERT

$\frac{3}{4}$ cup graham cracker crumbs

$\frac{1}{4}$ cup melted butter

32 marshmallows

$\frac{1}{2}$ cup milk

2 1-oz. squares unsweetened
chocolate, shaved

1 cup heavy cream, whipped

Mix crumbs with butter, press in 10x6x2 pan. Bake at 325 for 12 to 15 minutes. Chill. Dissolve marshmallows over hot water in milk; chill. Fold chocolate into whipped cream; fold into marshmallow mixture. Pour into crust. Chill.

Mrs. Tom Emigh



CHOCOLATE ICE BOX CAKE

2 cakes or $\frac{1}{2}$ lb. German sweet
chocolate

3 tablespoons water

4 egg yolks

2 tablespoons powdered sugar

$\frac{1}{2}$ cup chopped walnut meats

4 egg whites

1 cup whipping cream

Melt chocolate in double boiler. Add water and blend. Remove from stove and add egg yolks one at a time beating vigorously until smooth. Add powdered sugar and nut meats. Fold in stiffly beaten egg whites, and whipped cream. Line a loaf pan with angel food or yellow cake pieces. Pour chocolate mixture over cake pieces and place in refrigerator for 24 hours. Serves 12 to 14. Top with whipped cream.

Mrs. Alvin Tilberg

REFRIGERATOR DESSERT

- 15 marshmallows
- $\frac{1}{2}$ cup milk
- 6 Hershey bars
- 1 cup cream whipped
- 16-18 Hydrox chocolate cookies
- $\frac{1}{4}$ cup butter

Put marshmallows, milk and Hershey bars in double boiler to melt. Cool. Add the whipped cream. Mix the butter with the crushed cookies. Cover the bottom of the pan with crushed cookies, saving some for the top. Pour in chocolate mixture and sprinkle rest of cookie mixture on top.

Mrs. Julius Price

CHOCOLATE VELVET

- $\frac{1}{2}$ cup semi-sweet chocolate chips
 - 3 eggs
 - 1 teaspoon vanilla
- Melt chocolate chips over hot water. Remove from heat. Gradually stir in slightly beaten egg yolks. Mix well. Add vanilla. Beat egg whites until stiff but not dry. Gently fold in chocolate mixture. Turn into small custard cups. Chill about 1 hour. Serves 4 to 6.

Mrs. Henry Hanson

FRUIT COCKTAIL PUDDING

- 1 can fruit cocktail, drained
 - 2 tablespoons sugar
 - 2 tablespoons lemon juice and rind
 - 1 tablespoon cornstarch
- Thicken juice of cocktail with cornstarch, add sugar, lemon juice, grated rind and fruit. Serve hot or cold.

Mrs. Leonard Jacobson



FRANK'S PUDDING

- 1 4-oz. bar German sweet chocolate
 - $\frac{1}{4}$ pound butter
 - 3 eggs separated
 - 1 cup powdered sugar
 - 1 pint cream, whipped
 - 1 teaspoon vanilla
 - 10 oz. box vanilla wafers
- Melt chocolate and butter together; add to beaten egg yolks; add $\frac{2}{3}$ cup powdered sugar. Chill. Fold in whipped cream. Beat egg whites, add $\frac{1}{3}$ cup powdered sugar and fold into chocolate mixture. Crush vanilla wafers and line 9x9 pan. Spread 2 cups of chocolate mixture over, add another layer of crumbs, repeat. Top pudding with crumbs. Refrigerate 24 hours before serving. Serves 9.

Frank Dobinski

BAKED FRUIT DESSERT

- 1 cup sugar
 - $\frac{1}{2}$ cup shortening (part butter)
 - 1 beaten egg
 - $\frac{1}{2}$ cup cold coffee
 - $1\frac{1}{2}$ cups flour
 - $\frac{1}{2}$ teaspoon cinnamon
 - $\frac{1}{4}$ teaspoon cloves
 - 1 teaspoon soda
 - $\frac{1}{2}$ cup chopped raw apples
 - $\frac{1}{2}$ cup nuts chopped
 - $\frac{1}{2}$ cup raisins or dates, chopped
- Cream shortening and sugar, add egg. Add sifted dry ingredients, alternately with coffee. Add fruit and nuts. Bake at 350 degrees for 45 minutes. Serve with whipped cream.

Mrs. Milton E. Albin



GRAPE JUICE AND CAKE DESSERT

3 cups grape juice
 $\frac{1}{2}$ cup tapioca
1 cup sugar
1 small jar maraschino cherries
Angel food cake
Add tapioca to the grape juice in a double boiler. Cook until thick, remove from fire, and add sugar. Add one small jar of maraschino cherries, and when partially cooled, pour over the angel food cake which has been broken into small pieces in 7x12 pan. Chill over night, cut in squares and serve with whipped cream.

Mrs. Arthur Thelin

GRAHAM CRACKER DESSERT

First Batter:

1 cup powdered sugar
 $\frac{1}{2}$ cup butter—cream together.
yolks of 3 eggs beaten
1 teaspoon vanilla
 $\frac{3}{4}$ cup chopped nuts
Mix well and fold in 3 whites of eggs beaten stiffly.

Second Batter:

1 cup powdered sugar
 $\frac{1}{2}$ cup cocoa
4 tablespoons boiling water
3 egg yolks well beaten
Fold in 3 egg whites stiffly beaten. Roll and crush 25 graham crackers, line pan with $\frac{1}{3}$ of it. Pour first batter into pan. Put $\frac{1}{3}$ cracker crumbs on top. Pour second batter into pan and top with remaining cracker crumbs. Serve with whipped cream. Use a flat pan approximately loaf cake size. Chill

Mrs. Gordon Ustrud

HEAVENLY FRUIT CUP

2 cups mixed fruit, fresh or canned, oranges, grapefruit and pineapple
2 cups mixed juices (add pineapple juice if necessary)
2 tablespoons sugar
 $\frac{1}{2}$ teaspoon peppermint flavoring
Mix and chill, serve very cold. The peppermint flavoring is what makes this different. You may buy already mint flavored pineapple chunks.

Mrs. Earl Wagner

FRUIT COCKTAIL DESSERT

1 egg, slightly beaten
1 medium can fruit cocktail, juice and all
1 cup sugar
1 cup flour
1 teaspoon salt
1 teaspoon soda
1 cup brown sugar
 $\frac{1}{2}$ cup chopped nuts

Mix the first 6 ingredients, stir it well, put in greased 8x8 cake pan, and top with the brown sugar and nuts. Bake at 350 degrees until brown, about 25 to 30 minutes. Cool and serve with whipped cream.

Mrs. Norton Anderson

Mrs. Paul Melin

Mrs. Elmer E. Johnson

Mrs. Martin Burkman

SHERBET

1 package lemon or orange jello, dissolved in
1 cup hot water
 $\frac{3}{4}$ cup sugar
1 quart milk
Add sugar to hot jello; cool; add milk. Pour in refrigerator tray and freeze.

—Mrs. Ed Smith
Mrs. J. Rostyne

FRUIT COCKTAIL DESSERT

1 cup white sugar
1 cup flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 egg
2 cups fruit cocktail
Drain fruit cocktail. Mix together sugar, flour, soda and salt. Beat egg. Mix together all ingredients. Pour into cake pan. Sprinkle with topping. Bake at 350 degrees from 40 to 50 minutes. Top with whipped cream or ice cream when served.

Topping:

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup nuts, chopped
Mrs. Victor Hanson

ICE CREAM DESSERT

1 $\frac{1}{2}$ cups Rice Chex
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup melted butter
1 cup flaked coconut
 $\frac{1}{2}$ cup nuts, chopped
Mix ingredients thoroughly. Press $\frac{2}{3}$ of mixture in cake pan. Spread $\frac{1}{2}$ gallon of ice cream over this. Top with remaining Rice Chex mixture. Freeze.

Mrs. Robert Swenson

ICE CREAM WICK SUNDAES

1 $\frac{1}{2}$ cups crisp rice cereal
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup melted butter
1 cup flake coconut
 $\frac{1}{2}$ cup chopped nuts
1 $\frac{1}{2}$ to 2 quarts vanilla ice cream
Mix first 5 ingredients. Pat half of mixture into an 8 inch pan, spread with softened ice cream, and sprinkle remaining crumbs on top. Store in freezing compartment of the refrigerator.

Mrs. Clarence Carlson
Mrs. Lynn Outka

ICE CREAM

2 eggs, beaten until thick and lemon colored
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup white corn syrup
 $\frac{1}{2}$ teaspoon salt
1 cup milk
1 cup cream
 $\frac{1}{2}$ teaspoon vanilla or less
Beat, freeze to mush, beat and freeze again.

Mrs. Henry R. Ronell

DUNCAN CAP ICE CREAM

Put large round scoop of vanilla ice cream on plate. Place inverted ice cream cone on top at an angle with maraschino cherry on point of cone to simulate pom-pom on hat. Use raisins for eyes, nose and mouth. Attractive for child's party.

Mrs. Raymond C. Holm

BUTTERSCOTCH TOPPING

1 cup white corn syrup
2 tablespoons melted butter
2 tablespoons water
1 package instant butterscotch pudding mix.
Mix the syrup and butter, water and mix, combine and beat. Do not cook.

Mrs. Henry R. Ronell

LEMON SURPRISE

1 cup sugar
 $\frac{1}{4}$ cup sifted flour
Dash of salt
2 tablespoons shortening
5 tablespoons lemon juice
2 tablespoons lemon rind, grated
3 egg yolks, beaten
1 $\frac{1}{2}$ cups scalded milk
3 egg whites, beaten
Mix and bake in a pan of hot water. Bake at 350 degrees for 45 minutes.

Mrs. Erwin Voegeli

SNOWMAN ICE CREAM

Use raisins to make a face on a marshmallow. Skewer with toothpick and place on large round scoop of ice cream. Use small nabiscos for arms.

—Mrs. Raymond C. Holm



LEMON TORTE

4 egg whites

$\frac{1}{4}$ teaspoon cream of tartar

1 cup sugar

Beat egg whites until foamy. Add cream of tartar and beat until stiff enough to hold in peaks but not dry. Add sugar, little at a time, continue beating between each addition. Beat until stiff and glossy. Spread in a 7x9 inch well greased pan. Bake in slow oven, 275 degrees, for 20 minutes. then increase heat to 300 degrees for 40 minutes. Turn off heat and let stand in oven until cool.

Custard Filling:

4 egg yolks

$\frac{1}{2}$ cup sugar

3 teaspoons lemon juice

2 teaspoons grated lemon rind

1 cup whipping cream

Beat yolks until thick and lemon colored. Beat in sugar. Add lemon and grated rind. Cook in a double boiler until thick, stirring constantly. Let cool. Whip cream. Spread half over cooled meringue crust. Spread custard over the whipped cream. Top with the remaining whipped cream. Do not add sugar to the whipped cream. Place in refrigerator for 24 hours.

Mrs. Marlow Engberg

QUICK LEMON DESSERT

2 cups sifted flour

$\frac{1}{2}$ cup sugar

3 teaspoons baking powder

1 teaspoon salt

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ teaspoon lemon extract or juice

2 eggs

1 cup milk

Sift together flour, baking powder and salt. Cream shortening and sugar until light and fluffy. Add eggs and beat well. Add flour mixture to creamed mixture, alternately with milk and lemon extract, mixing well after each addition. Pour into greased 7x11 baking pan. Sprinkle lemon sugar topping over batter. Bake in moderately hot oven, 400 degrees about 30 minutes. Serve hot or cold with whipped cream.

Lemon Sugar Topping:

1 cup sugar

2 tablespoons grated lemon rind

$\frac{1}{4}$ teaspoon nutmeg

2 tablespoons melted butter

Combine and sprinkle over batter.

Mrs. Otto Carlson

LEMON FLUFF DESSERT

14 $\frac{1}{2}$ oz. can evaporated milk

1 package lemon jello

1 $\frac{3}{4}$ cups hot water

$\frac{1}{4}$ cup lemon juice

1 cup sugar

2 $\frac{1}{2}$ cups crushed vanilla wafers

Chill unopened can of milk 3 or 4 hours. Dissolve jello in hot water, chill until nearly set, add lemon juice and sugar. Whip milk and fold in jello mixture. Line bottom of 9x13 pan with crumbs, pour the jello mixture in, top with rest of crumbs. Chill until set. Serves 12.

Mrs. M. Palmquist

LEMON REFRIGERATOR DESSERT

3 egg yolks, beaten
1/8 teaspoon salt
1/2 cup sugar
1/4 cup lemon juice
1/2 teaspoon lemon rind
3 beaten egg whites
1 cup cream, whipped
1/4 cup crushed graham crackers
or vanilla wafers

Cook yolks, salt and sugar, lemon juice and rind in a double boiler until the mixture thickens and coats a spoon. Chill. Fold egg whites, cream into the cooked mixture. Sprinkle crumbs on bottom of refrigerator tray, add mixture, add rest of crumbs on top. Chill.

Eunice M. Anderson

LEMON FLUFF DESSERT

1 can Pet milk
1 package lemon jello
3/4 cup hot water
1 cup cold water
1/4 cup lemon juice
Grated rind of 1 lemon
1 cup sugar
2 cups vanilla wafers, crushed
Chill unopened can of milk in refrigerator until icy cold (3 or 4 hours). Dissolve gelatin in hot water. Add 1 cup cold water. Chill until partially set. Whip until light and fluffy. Add lemon juice, grated rind and sugar. Whip chilled milk and fold into gelatin mixture. Butter 9x12 pan. Line bottom of pan with wafer crumbs. Pour over gelatin mixture. Top with remaining crumbs and chill until firm.

Mrs. Alex Nordstrom

LEMON CRACKER DESSERT

Filling:

1 cup sugar
1 cup cold water
2 eggs beaten slightly
1/2 teaspoon vanilla
juice of 1 1/2 or two lemons
2 tablespoons cornstarch or 1
tablespoon flour and 1 tea-
spoon cornstarch
1/4 cup butter

Cook until thick, and cool.

Crumb Mixture:

1 cup brown sugar
1/2 cup soft butter or margarine
1 cup flour
1/2 teaspoon soda
1 cup coconut
10 small soda crackers, crushed
fine

Mix the crumb mixture together, put 3/4 in greased 9x9 pan. Pour filling over crumbs and sprinkle the rest over top. Bake 25 minutes at 325 degrees. Serve with whipped cream.

Mrs. Raymond A. Olson

FEW CALORIES DESSERT

1 package jello chiffon lemon pie
filling
1/2 cup boiling water
2/3 cup orange juice
1/3 cup sugar
Pour boiling water over pie fil-
ling. Beat for about one minute.
Add orange juice and beat about
two minutes. Gradually beat in
sugar. Pour into baked pie shell
or use graham cracker or vanilla
wafer crumbs for top and bottom.
Top with whipped cream. Let
stand in refrigerator at least 2
hours before using.

Mrs. Ben Howe

MYRTLE'S FROZEN LEMON DESSERT

$\frac{3}{4}$ cup Wheaties crushed
1 tablespoon lemon rind
 $\frac{1}{2}$ cup sugar
3 egg yolks
3 egg whites
1 cup cream whipped
juice of 1 lemon
Grease pan and coat with crushed Wheaties. Beat egg whites to peaks. Gradually add sugar. Beat egg yolks until lemon color and thick. Fold in meringue. Combine cream and lemon juice. Whip stiff. Fold in egg yolk mixture. Freeze. Cut when ready to serve with a little whipped cream. Will keep for a day before serving if kept frozen.

Mrs. Earl Wagner

LEMON TORTE

1 envelope Knox Gelatine
3 tablespoons cold water
1 cup boiling water minus 3 tablespoons
9 tablespoons lemon juice
grated rind 1 lemon
2 cups sugar
6 eggs
dash of salt
Graham cracker crumbs
Dissolve gelatin in cold water. Then fill cup with hot water and Cool. Beat yolks of eggs. Mix with lemon juice, grated rind and 1 cup sugar in double boiler and boil until quite thick. Cool. Mix with gelatin. Beat egg whites. Add salt and 1 cup sugar. Fold the lemon mixture into whites. Put layer of graham crumbs in pan. Pour filling over crumbs. Top with graham cracker crumbs. Cool in refrigerator over night. To serve, cut in squares and top with whipped cream.

Mrs. Esther Nelson

LEMON-Y DESSERT

1 tablespoon unflavored gelatin
(1 envelope)
 $\frac{1}{2}$ cup cold water
3 slightly beaten egg yolks
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon grated lemon peel
 $\frac{1}{2}$ cup lemon juice
1 cup marshmallow creme
3 egg whites
 $\frac{1}{4}$ cup sugar
Soften gelatin in cold water. In double boiler combine egg yolks, $\frac{1}{2}$ cup sugar, salt, lemon peel and juice. Cook over simmering water stirring constantly until thick. Remove from heat, add gelatin, stir until dissolved. Add marshmallow creme and cool. Beat egg whites until stiff peaks form. Fold into gelatin mixture. Pour into 8x8x2 inch pan. Chill until firm. Serve with whipped cream.

Mrs. Earl Wagner

IRENE'S PLUM PUDDING

1 package cherry jello
pinch of salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves
1 cup hot water
1 cup cold water (or fruit juice)
 $\frac{3}{4}$ cup raisins
 $\frac{3}{4}$ cup prunes
 $\frac{1}{4}$ cup citron
 $\frac{3}{4}$ cup nuts
 $\frac{3}{4}$ cup grapenuts
Combine jello, spices and hot water, stirring until dissolved. Add cold liquid. Add grapenuts, and remaining finely cut fruits, turn into oiled mold, chill and serve with sweetened whipped cream, sprinkled with nutmeg.

Mrs. Raymond C. Holm

LIME DESSERT

1 14½ oz. can evaporated milk
1 package lime jello
1¾ cup hot water
¼ cup canned lime concentrate
(use more if desired for more lime flavor).

1 cup sugar

1¾ cup crushed chocolate wafers
1 cup cream, whipped

Chill unopened can of milk until icy cold (about 3 or 4 hours). Dissolve jello in hot water (use large bowl as it makes a lot of mixture when you fold in milk later). Chill until partially set. Whip until light and fluffy. Add lime juice and sugar, whip again. Whip chilled milk and fold into jello. Line the bottom of a 9x13 pan with crumbs. Pour over jello mixture. Chill until firm. Whip the cream and spread over jello mixture. Sprinkle chocolate shot over top.

Mrs. Wendell Jones, Sioux City

MINT DESSERT

½ pound crushed vanilla wafers

½ cup butter

2 cups powdered sugar

3 eggs, beaten well

2 squares melted chocolate

1 pint cream, whipped

32 marshmallows, cut

½ cup dinner mints, crushed

2/3 cup nuts

1 teaspoon vanilla

Place a layer of wafers in bottom of pan, cover with the mixed butter, sugar, eggs, chocolate. Cover with the rest of the ingredients mixed, and top with a layer of crumbs. Chill 24 hours.

Mrs. Emma Benson

PRISM LOAF

2 packages lime gelatin

1 package lemon gelatin

1 package orange gelatin

4 cups hot water

2 cups cold water

1 packet meringue mix

Dissolve lemon, orange and each package of lime separately, using 1 cup hot water for each package. Add ½ cup cold water to each flavor. Set aside one of lime. Pour each of 3 flavors into separate pans to depth of ½ inch. Put in refrigerator and chill until firm. Prepare meringue mix according to directions for pie meringue. Chill the remaining lime gelatin until slightly thickened. Fold into the meringue. Cut the set flavors into cubes. Fold into the meringue and lime mixture. One may reserve some cubes for garnishing. Pour into a 9x5x3 inch pan. Place in refrigerator and chill until firm before serving. For variety, one may use 2 packages raspberry or black raspberry and 1 each of lime and orange. Serves 8 to 10.

Mrs. Elmer Jacobson

MACAROON BAVARIAN

2 cups milk, scalded

1 package cherry jello

¼ cup maraschino cherries,
chopped

½ teaspoon salt

1 cup macaroons, crushed

1 cup whipping cream

Dissolve jello in scalded milk. Add cherries, salt, macaroons. Mix thoroughly. Cool until partly set, then fold in the stiffly whipped cream. Pour into mold and chill until firm. Serves 8.

Mrs. Doris McClure

MACAROON SQUARES

4 egg whites beaten

$\frac{1}{4}$ teaspoon salt

1 cup sugar

Fold into the above:

1 cup graham cracker crumbs

$\frac{1}{2}$ cup chocolate chips

$\frac{1}{2}$ cup flaked coconut

$\frac{1}{2}$ cup chopped nuts

1 teaspoon vanilla

Line square cake pan with the crumbs, spread with meringue mixture. Bake 30 minutes at 350 degrees. Cool. Serve with ice cream.

Mrs. Lyle Wagner

FOOD OF THE GODS

7 tablespoons fine cracker crumbs

2 teaspoons baking powder

2 scant cups sugar

$\frac{1}{2}$ pound dates chopped

$\frac{1}{2}$ cup nuts chopped

6 eggs beaten separately

Combine, folding in whites last. Bake in shallow pan in slow oven. This will rise, and fall when done. Served with whipped cream. Serves 6.

Mrs. Alfred Hanson

MAGIC STRAWBERRY FLUFF

1 package frozen strawberries, defrosted

1 egg white

$\frac{1}{4}$ cup sugar

2 tablespoons lemon juice

Put all ingredients in deep mixing bowl, beat at medium speed until very stiff, 15 to 20 minutes. Put in dessert dishes. Chill an hour or more. May be served with whipped cream. It can also be put in a loaf pan, with crushed wafers above and below, and freeze.

Mrs. Harry Hansen



TIME-SAVERS

FORGOTTEN TORTE

5 egg whites

$\frac{1}{2}$ teaspoon cream tartar

$\frac{1}{4}$ teaspoon salt

1 teaspoon vanilla

1 $\frac{1}{2}$ cups sugar

Beat eggs until frothy, add cream of tartar and salt, beat until stiff. Gradually beat in sugar, 2 tablespoons at a time. Add flavoring and beat until stiff. Do not underbeat. Pour into well greased 11 x 14 pan. Place in preheated 450 degree oven. Turn off heat AT ONCE. Bake torte overnight in stored up heat. Remove next morning, serve with ice cream and strawberries or strawberries and whipped cream. Torte is better served 2 days after baking. May use raspberries.

Mrs. Raymond C. Holm

PINEAPPLE FLUFF

6 eggs (separated)

1 cup sugar

1 package jello

1 $\frac{1}{2}$ cups boiling water or pineapple juice

1 No. 2 $\frac{1}{2}$ can crushed pineapple
Beat the egg yolks until light in color. Add sugar, jello and boiling water and boil until it coats a spoon. Let cool. Then add beaten egg whites. Line 9x13 inch pan with graham crackers or vanilla wafers. Add crushed pineapple to cooled custard. Spread custard evenly over graham crackers and chill over night. Serve with whipped cream for topping. Any flavor jello may be used and any fruit may be substituted for pineapple.

Mrs. Carl E. N. Johnson

ANGEL MERINGUE

5 egg whites
¼ teaspoon salt
1 cup sugar
Preheat oven to very hot (450). Beat egg whites with salt until soft peaks form. Gradually beat in sugar, continue to beat until stiff peaks form (at least 15 minutes) Spread mixture in well greased 8x8x2 pan or 8 greased custard cups. Place in oven, close door and shut off heat. Let stand over night or at least 5 hours. Serve with peaches, strawberries or raspberries and whipped cream.—Mrs. Charles Kratochvil

PLUM PUDDING

1 cup toasted crumbs
3 tablespoons flour
1 teaspoon soda
1 teaspoon cinnamon
¼ teaspoon cloves
1½ cups seedless raisins
½ cup dates
½ cup nuts
1 cup sweet milk
1/3 cup melted butter
Sift together flour, soda, cinnamon and cloves. Mix all ingredients in the usual order, leaving the melted butter until last. Steam 2 hours. Serve with caramel sauce.

Caramel Sauce:

½ cup sugar
½ cup butter
½ cup brown sugar
1 egg
½ cup whipped cream
Mix butter, sugar and the egg in double boiler. Cook until thick. When cool, add the whipped cream. —Mrs. E. R. Smith

COMPANY DESSERT

1½ cups vanilla wafers crushed
1/3 cup butter or margarine, melted)
1 No. 2 can crushed pineapple or 2½ cups
1 package lemon gelatin
1/3 cup butter or margarine
¼ cup sugar
3 eggs
½ cup walnuts, chopped
whipping cream.
Combine crushed wafers and melted butter. Spread 1 cup of crumbs in bottom of buttered pan. Drain pineapple. Heat syrup from drained pineapple to boiling stage. Remove from heat and dissolve gelatin in the syrup. Cool to room temperature. Cream butter and ¼ cup sugar. Add yolks of eggs and beat well. Stir in gelatin mixture, pineapple and nuts. Beat egg whites until soft peaks form. Add ¼ cup sugar gradually. Continue beating until stiff peaks form. Fold into previous mixture. Spread over crushed wafers in pan. Top with remaining wafer crumbs. Chill until firm. To serve, cut in squares and top with whipped cream.
Mrs. Earl Wagner

PEAR TORTE

1 egg beaten
½ cup sugar
½ cup flour, sifted with
1 teaspoon baking powder
½ teaspoon salt
1 or more cups diced fine fresh pears
½ cup nuts, chopped fine
½ teaspoon vanilla
Bake in 350 degree oven for 25 minutes, and serve with sweetened whipped cream or ice cream. Apples diced fine may be substituted. —Mrs. Fanny Olson

SODA CRACKER MERINGUE

- 3 egg whites beaten stiff
- 1 cup sugar
- 10 soda crackers crushed
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup walnuts

Add sugar to stiffly beaten egg whites. Shake crackers, baking powder and nuts together and add to egg mixture. Fold in vanilla. Bake 25 minutes in greased pie pan in 325 degree oven. Cut in wedges and put a scoop of ice cream on each serving. Strawberries may be added.

Mrs. Leonard Sternquist

RICE PUDDING

- $\frac{3}{4}$ cup sugar
- 2 eggs, separated
- $\frac{1}{4}$ teaspoon salt
- 1 cup hot milk
- 1 envelope plain gelatin
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon lemon extract

1 cup cold cooked rice
1 cup cream, whipped
Cook in double boiler, $\frac{1}{4}$ cup sugar, egg yolks, salt and milk, stirring often for 15 minutes, or until custard coats the spoon. Remove from heat, add gelatin which has been softened in cold water, add flavorings, rice; chill. Fold in beaten egg whites to which the remaining $\frac{1}{4}$ cup sugar has been added, whipped cream and chill.

Mrs. Mauritz Granberg



PINEAPPLE DELIGHT

- 1 pound vanilla wafers or graham crackers
- 1 No. 1 can pineapple, crushed
- $1\frac{1}{2}$ cups whipping cream
- 2 eggs
- 2 cups powdered sugar
- $\frac{1}{4}$ cup soft butter

Beat eggs well, mix with sugar and butter. Mix sugar and butter first, then mix well with beaten eggs. Crush crackers and line pan with crumbs. Put egg, butter and sugar mixture on top of the crumbs. Drip from spoon evenly. Whip cream, then mix with the crushed pineapple. Put this on top of egg mixture. Then cover with crumbs. Put on ice or in a cold place for 2 hours or over night. —Mrs. Augusta Johnson

APRICOT RICE DESSERT

- $\frac{1}{4}$ cup melted butter, mixed with
- 1 cup brown sugar (packed) in bottom of pan. Then add
- 2 cups dried, cooked or canned apricots
- 3 cups cooked rice (hot)
- 4 beaten eggs
- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- $2\frac{1}{2}$ teaspoons vanilla
- 1 quart scalded milk
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon cinnamon

Mix the eggs, sugar, salt, vanilla and milk like custard. Pour over the apricots and rice, sprinkling cinnamon and nutmeg on top. Bake 1 hour in pan of hot water. Serve with whipped cream.

Mrs. Severt Sommervold

CRUMB TORTE

½ cup butter
1½ cups powdered sugar
2 eggs
1 cup cream whipped
1 cup crushed pineapple drained
½ cup nuts
½ pound vanilla wafers crushed
Cream sugar, butter, add eggs.
Spread wafers half in bottom, add
batter, spread pineapple over
that. Add unsweetened whipped
cream and nuts, and spread over
pineapple. Sprinkle remaining
crumbs on top and chill over
night. —Mrs. Alfred Hanson

GLORIFIED RICE

1 cup cooked rice, chilled
½ cup crushed pineapple
½ cup chopped maraschino cher-
ries
1 cup marshmallows
¼ cup sugar
1 cup cream, whipped and sweet-
ened
Mix all ingredients, except cream
which should be folded in just
before serving. Plums, prunes,
or cubes of hardened jello may
be added instead of pineapple.
Mrs. Catherine Kelley

RHUBARB SHORTCAKE

1 cup sugar
1 cup sour cream
1 teaspoon soda dissolved in the
cream
2 cups flour
2 cups rhubarb chopped
nutmeg
Mix in order given, sprinkle nut-
meg on top, bake 30 minutes in
medium oven, serve with whip-
ped cream.

DESSERT

1 package raspberry jello
1 cup hot water or pineapple
juice
3 tablespoons orange juice
pinch of salt
1 cup vanilla ice cream
1 small can crushed pineapple
(drained)
2 bananas (cut fine)
Dissolve jello in hot water. Add
orange juice, salt and ice cream
and set in refrigerator until thick
as syrup. Stir in crushed pine-
apple and bananas. Sprinkle a
few ground nut meats on top.
Put in refrigerator to set.
Ella Lewison

ROSY RHUBARB PIE

1½ cups sugar
3 tablespoons minute tapioca
2 scant teaspoons orange rind
4 cups unpeeled red rhubarb
1 tablespoon butter
Mix and bake in 2 crusts, 1 hour.
Mrs. Emil Anderson

CHILLED RITZ DESSERT

8 egg yolks, well beaten
¾ teaspoon salt
1 cup sugar
1 cup pineapple, crushed
1 box lemon jello
Mix above and bring to a boil
8 egg whites, beaten stiff
1 cup sugar
Fold into jello mixture while hot.
60 Ritz crackers crushed
½ cup melted butter
Put cracker mixture in bottom of
pan, add pineapple-egg mixture,
and cover with another lay of
crackers-butter. This will keep
a long time.—Mrs. Jennie Benson

PINEAPPLE SUPREME DESSERT

4 egg yolks

1 cup crushed pineapple

$\frac{1}{2}$ cup sugar

Cook this until creamy, then add $\frac{1}{2}$ package lemon jello. When cool add 1 tablespoon lemon juice. Beat egg whites of 4 eggs until it stands in peaks, add $\frac{1}{2}$ cup sugar and mix part one to egg whites. Make crust for bottom and top, 26 graham crackers and 7 teaspoons melted butter. Let stand in refrigerator to chill 24 hours. Serve with whipped cream if you wish, garnish with a cherry. —Mrs. Dewey Johnson

RICE PUDDING

1/3 cup rice

1 quart milk

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup sugar

2 eggs, separated

$\frac{1}{4}$ teaspoon lemon extract

$\frac{1}{4}$ teaspoon vanilla

Rinse rice in warm water several times. Cook rice and milk over direct heat. Stir occasionally and cook 20 to 25 minutes. Beat a little of the hot mixture into the slightly beaten egg yolks, add to rice and cook 1 minute, stirring constantly. Pour into a casserole, cover with meringue and cinnamon sprinkled over top of the meringue. To make meringue, add pinch of cream of tartar and 4 tablespoons powdered sugar while beating. Brown in 350 degree oven.

Mrs. Raymond A. Olson



GLORIFIED RICE

1 pint can crushed pineapple

1 cup pineapple juice

1 package lemon jello, dissolved in 1 cup boiling water

2 cups cooked, cold rice

1 cup cream, whipped

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup nuts, chopped

Drain pineapple, dissolve jello and add pineapple juice and allow to thicken. When partially set, whip, add pineapple to rice and fold into the whipped jello. Add sweetened whipped cream and nuts and fold into jello mixture. Chill. May be served plain or with whipped cream and topped with a maraschino cherry. Serves 8. —Mrs. Burnell Hellwig



RHUBARB COBBLER

4 $\frac{1}{2}$ cups rhubarb

2 or 2 $\frac{1}{2}$ cups sugar

2 or 3 tablespoons tapioca

1 tablespoon butter

3 tablespoons sugar

1 cup flour

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon vanilla

$\frac{1}{4}$ teaspoon salt

1 egg

Place cut rhubarb in bottom of a 9x13 inch pan. Mix sugar and tapioca and spread over the rhubarb. Sift together flour, baking powder, sugar and salt. Cut in the butter. Put 1 egg in cup and fill with milk. Mix with other ingredients and spread over rhubarb. Sprinkle sugar over the top and bake 35 to 45 minutes in a 350 degree oven. Serve with cream if desired.

Mrs. Alvin Tilberg

PINEAPPLE UPSIDE DOWN SUNDAE

- 8 slices pineapple
- $\frac{1}{4}$ cup shredded coconut
- $\frac{1}{2}$ c firmly packed brown sugar
- $\frac{1}{4}$ cup chopped nuts
- $\frac{1}{4}$ cup melted butter

Arrange sliced canned pineapple on broiler pan. Mix together remaining ingredients. Spread mixture over pineapple slice and broil 4 inches from heat until bubbly. Cool. To serve top each pineapple ring with a scoop of vanilla ice cream and top with cherry. —Mrs. Raymond C. Holm

SPICY RAISIN DELIGHT

- 1 cup sugar
- pinch of salt
- 2 cups water
- $\frac{1}{2}$ cup sugar
- 1 tablespoon butter
- 1 tablespoon cocoa
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1 cup flour
- pinch of salt
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup milk

Make a syrup of the 1 cup sugar, the pinch of salt and the 2 cups of water, and while boiling pour into a flat cake pan. Make a batter of the rest of the ingredients, and drop by tablespoons into the syrup and bake $\frac{1}{2}$ hour, at 350 degrees. Use hard sauce for topping.

Hard Sauce:

- 1 cup powdered sugar
- 1 tablespoon honey
- 1 tablespoon butter. Heat and serve. —Mrs. Eugene Swanson



OLD FASHIONED RICE PUDDING

- 3 cups milk
- $\frac{1}{2}$ cup raw rice
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup sugar
- $1\frac{1}{2}$ teaspoons vanilla
- Cinnamon

Place milk, rice, salt, sugar and vanilla in a $1\frac{1}{2}$ quart greased casserole, with cinnamon sprinkled on top in a preheated 300 degree oven. Bake uncovered for 2 hours, serve hot or cold. Can top with meringue for guests.

Mrs. Marvin Johnson

PINK RICE

- 1 cup boiled rice
 - 1 package strawberry jello dissolved in 1 cup hot water
 - $\frac{1}{2}$ cup pineapple juice
 - 1 cup crushed pineapple, drained
 - 1 apple diced
- Mix above and chill. When partially set, fold in $\frac{1}{2}$ pint whipped cream and $\frac{1}{2}$ cup marshmallows. The diced apple may be omitted or the above may be whipped when partially set, $\frac{1}{2}$ cup maraschino cherries added, and poured into a greased ring mold and served either as a dessert or salad. Serves 10 or 12.

Mrs. Victor S. Olson

Mrs. Lester Froke

Mrs. Martin Burkman

EBBA BURKE'S RICE PUDDING

2 cups milk
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ cup sugar
 1 teaspoon vanilla
 3 eggs beaten
 1 tablespoon butter, melted
 $\frac{1}{3}$ cup raisins
 $\frac{1}{2}$ teaspoon grated lemon rind
 1 teaspoon lemon juice
 $1\frac{1}{2}$ cups cooked rice
 Combine and bake 40-50 minutes
 in a moderate oven, 325 degrees.
 Serve warm or chilled with
 cream. —Mrs. Ebba Burke

CHERRY TOPPING

1 cup cherry juice (fill in water
 if needed)
 $\frac{3}{4}$ cup sugar
 1 tablespoon butter
 1 tablespoon cornstarch
 Boil and stir until thick. Red col-
 oring may be added. Serve whip-
 ped cream over the topping or
 vanilla ice cream.

Mrs. Ken Carlson

BAKED PINEAPPLE

To Serve with Ham

1 No. 2 can chunk pineapple
 1 cup grated cheese
 1 cup sugar
 2 tablespoons flour
 1 cup dried bread crumbs
 Butter size of an egg
 Drain pineapple. Mix sugar and
 flour and add to the pineapple
 juice. In a baking dish put the
 pineapple and grated cheese.
 Pour on the juice, flour and sugar
 mixture. Sprinkle with the bread
 crumbs. Dot with butter. Bake in
 350 degree oven until brown on
 top, about 25 to 30 minutes.

Fern Wike

RHUBARB COBBLER

6 cups rhubarb, cut into $\frac{1}{2}$ inch
 pieces
 $\frac{1}{4}$ cup water
 $1\frac{1}{2}$ cups granulated sugar
 $\frac{1}{4}$ cup flour
 $1\frac{1}{4}$ teaspoon cinnamon
 $1\frac{1}{2}$ cups packaged biscuit mix
 $\frac{3}{4}$ cup milk
 1 tablespoon granulated sugar
 $\frac{1}{4}$ teaspoon cinnamon
 Mix rhubarb with water, then mix
 with $1\frac{1}{2}$ cups sugar, flour and
 $1\frac{1}{4}$ teaspoon cinnamon. Turn
 into greased pan 13x9x2. Mix
 biscuit mix with milk; pour over
 rhubarb; sprinkle combined 1
 tablespoon sugar and $\frac{1}{4}$ teaspoon
 cinnamon on top. Bake at 350
 degrees for 40 minutes; then in-
 crease oven temperature to 375
 degrees and bake 10 minutes
 longer. Serve warm with or with-
 out cream. Makes 6 to 8 serv-
 ings. —Mrs. James H. Ford

STRAWBERRY ICE BOX CAKE

1 pound vanilla wafers
 $\frac{3}{4}$ cup butter, melted
 1 cup powdered sugar
 2 eggs
 pecans, chopped
 Strawberries
 Sugar
 $1\frac{1}{2}$ cups cream



Put wafers through food chopper.
 Line a pan with half the crumbs.
 Mix together butter, powdered
 sugar and egg yolks. Beat egg
 whites until stiff. Fold into but-
 ter mixture. Spread over crumbs.
 Sprinkle with pecans. Then put a
 layer of strawberries, which have
 been sprinkled with sugar. Over
 this spread unsweetened whip-
 ped cream. Cover with remaining
 vanilla wafer crumbs. Let stand
 in refrigerator for 12 hours.

Mrs. Augusta Johnson

SOUR CREAM TWISTS FANCY DESSERT

1 package dry yeast
1 cup lukewarm sour cream
2 eggs, well beaten
1 cup shortening, melted
1 teaspoon salt
1 teaspoon vanilla
3½ cups flour, sifted
1 cup sugar
1 teaspoon cinnamon
Dissolve yeast in sour cream.
Add eggs, shortening, salt and vanilla. Mix in the flour. Chill at least 2 hours. Combine sugar and cinnamon. Divide dough in half. Reserve half of sugar mixture. Sprinkle a little sugar mixture on board. Place dough on board and roll. Sprinkle sugar mixture over dough. Fold dough over from each side, making 3 thicknesses. Roll out again. Sprinkle with sugar mixture. Fold over as before. Roll ¼ inch thick and about 4 to 5 inches wide. Cut in strips about ¾ inch. Twist and put on baking sheet. Press ends down. Let rise 30 minutes. Bake at 375 degrees from 12 to 15 minutes. Makes about 4 dozen twists.

Mrs. Arthur Alink

QUICK LEMON CHEESECAKE

2 cups milk
1 large (8 oz.) package cream cheese
1 package lemon Jello instant pudding
¼ cup coconut
Beat cream cheese and 1 cup of milk, add jello pudding and remaining cup milk. Stir in coconut. Pour into a chilled graham cracker crust, sprinkle top with crumbs. Chill.

Mrs. Robert Reimers

RHUBARB CRUMBLE

3 cups diced rhubarb
2 tablespoons orange juice
¾ cup sugar
¼ teaspoon cinnamon
1 tablespoon butter

Topping:

¼ cup melted shortening.
1/3 cup brown sugar
2/3 cup flour
½ teaspoon salt
¼ teaspoon soda
2/3 cup oatmeal

Arrange rhubarb in buttered 8x8 pan, sprinkle with sugar, orange juice, cinnamon, and dot with butter. Sift together dry ingredients, add shortening and brown sugar and spread over rhubarb. Bake at 375 degrees for 45 minutes. —Mrs. Lloyd Shoemake

RHUBARB SURPRISE

1½ cup diced rhubarb
1 cup small marshmallows
1/3 cup brown sugar
½ cup sugar
1 egg, beaten
¾ cup sifted flour
½ teaspoon salt
1½ teaspoons baking powder
¼ cup milk
¼ cup finely chopped nuts

Bake in a buttered glass pan 13x9x2 the diced rhubarb covered with marshmallows and brown sugar. Make a batter by creaming the butter and sugar, add egg. Add sifted dry ingredients to which milk had been added gradually. Pour over rhubarb mixture and bake at 350 degrees for 1 hour. Serve cool or warm with whipped cream or ice cream. —Mrs. Victor S. Olson

RHUBARB PUDDING

1 quart rhubarb
2/3 cup sugar
2 eggs
1 cup sweet cream
2 teaspoons baking powder
Flour to stir as thick as cake batter

Cut up rhubarb. Mix sugar, eggs, sweet cream, baking powder and flour and pour over rhubarb in a baking dish. Sprinkle with nutmeg and add 1/2 cup sugar more if you like it sweet. Put rest of dough on top and bake 30 minutes at 375 degrees.

Mrs. Charles Newberg

HEAVENLY DESSERT

1 size 2 1/2 can fruit cocktail
25 marshmallows, diced
2 eggs, well beaten
Little cornstarch
1 1/2 pints whipping cream
Drain juice from cocktail, add eggs and when cooking add enough cornstarch to thicken. Cool. Add fruit and marshmallows. Fold in whipped cream. Refrigerate 6 hours or longer.

Mrs. Bill Dawley

BAKED CUSTARD

3 slightly beaten eggs
1/4 cup sugar
1/4 teaspoon salt
2 cups milk
1 teaspoon vanilla
Nutmeg
Bring milk to scalding point and stir into mixture of eggs, sugar and salt. Add vanilla. Sprinkle with nutmeg. Bake in dish or custard cups in pan of water in 320 degree oven for 35 minutes or until mixture does not adhere to a knife. This custard will not separate.

Mrs. Hadleigh Wilson

CHERRY ICE BOX DESSERT

1 can cherry pie mix
1 pint whipped cream
2 packages (3 oz.) cream cheese
1/2 cup powdered sugar
1 teaspoon vanilla
3 cups crushed graham crackers
1 cup brown sugar
3/4 cup melted butter
Press the last 3 ingredients mixture into a pan. Mix the cream, cheese, sugar and vanilla. Pour filling over crumbs, then sprinkle with more crumbs. Refrigerate. Spoon some canned cherry pie mix over before serving.

Mrs. Wilton E. Bergstrand

BAKED ALASKA

6 egg whites
6 tablespoons powdered sugar
2 quarts brick ice cream
Sheet of sponge cake.
Make a meringue of whites and sugar. Cover a board with waxed paper or aluminum foil, lay on a thin sheet of sponge cake. Put ice cream on cake, to extend cake 1/2 inch beyond ice cream. Cover with meringue and spread smoothly. Place on oven grate and brown quickly in hot oven. Ice cream does not melt in oven.

Mrs. Alf Jacobson

RASPBERRY DESSERT

2 packages raspbello jello
2 cups boiling water
1 pint vanilla ice cream
1 package frozen raspberries
1 small angel food cake.
Break cake into a 9x10 cake pan. Dissolve jello in the boiling water. Melt ice cream in jello. Add unfrozen raspberries and juice. Mix well and pour over cake. Refrigerate. Other berries may be used.

Mrs. Rudy Nelson

FROZEN ICE CREAM DESSERT

2/3 cup melted butter
2 cups powdered sugar
2 squares chocolate
3 eggs
1 cup walnuts, chopped
Vanilla wafers
Vanilla ice cream
Mix butter and sugar. Melt chocolate. Add beaten egg yolks. Beat together butter and chocolate mixtures. Fold in beaten egg whites. Add nuts. Line pan with crushed vanilla wafers. Pour mixture over and refrigerate. Soften ice cream and spread over chocolate mixture. Top with crushed vanilla wafers.

Mrs. Richard Bonander

CREAM PUFF SHELLS

1 cup water
1/2 cup shortening
1/2 teaspoon salt
1 cup flour, sifted
4 eggs

Bring water, shortening and salt to a boil. Stir in flour and cook until dough forms a smooth ball, leaving sides of pan clean. Then remove from heat, cool until lightly warm to the touch. Add eggs one at a time, beating vigorously after each addition. Drop by spoonfuls on a greased cookie sheet and bake at 450 degrees for 10 minutes. Reduce heat to 400 degrees and bake 25 minutes more. The size of shell determines time of baking. After removing from oven insert sharp pointed knife to let steam out. One may fill shells with whipped cream, custard, chocolate or fruit filling.

Mrs. Alf Jacobson

DATE DELIGHT

12 cream-filled chocolate cookies (packaged)
1 (8 oz.) package (1 cup) pitted dates
3/4 cup water
1/4 teaspoon salt
2 cups tiny marshmallows
1/2 cup chopped walnuts
1 cup heavy cream
1/2 teaspoon vanilla
Crush cookies and spread 1/2 of crumbs in a 10x6 pan. Cut up dates and combine with water and salt. Bring to a boil then let simmer 3 minutes. Remove from heat and add marshmallows. Stir until melted. Cool. Stir in nuts. Spread mixture over crumbs. Combine cream and vanilla, whip and swirl over dates. Sprinkle with reserved crumbs. Chill overnight in refrigerator. Serves 8.

Mrs. Walt Borgen

CHERRY CHEESE DESSERT

2 lbs. cottage cheese
6 beaten eggs
1 1/4 cups powdered sugar
2 teaspoons lemon juice
2 tablespoons flour
1/2 pint heavy cream
1 cup milk

Pour this mixture into a pan lined with bread crumbs. Bake at 350 degrees for 30 minutes or less.

Topping

1 can red or bing cherries
2 tablespoons cornstarch
Sugar to taste
Thicken the juice, and cool. Turn the cake upside down and cover with the cherry topping.

Mrs. Amy Soderman

APPLE MUNK DELIKAT

APPLE DUMPLINGS SUPREME

Pastry for 6 dumplings:

2¼ cups flour

¾ teaspoon salt

¾ cup shortening

5 tablespoons water

Sift together flour and salt, cut in shortening, and gradually add water to make dough stay together. Let stand few minutes. Roll out dough ¼ inch thick. Cut in six 7 inch squares.

6 juicy apples

½ cup sugar

1 teaspoon cinnamon

1 tablespoon butter

Pare and dice apples then mix above ingredients and place equal amounts on each square.

Sauce:

1 cup sugar

1½ cups water

1 teaspoon cinnamon

3 tablespoons butter

Boil ingredients few minutes then pour over dumplings. Bake until apples are done.

Mrs. Martin Burkman

TOWN 'N COUNTRY

CHOCOLATE CROWN TORTE

6 egg whites

½ teaspoon cream of tartar

2 cups sugar

½ cup chopped pecans

Beat egg whites and cream of tartar until frothy. Gradually beat in, little at a time, the sugar. Beat until very stiff and glossy. Fold in pecans. Spread out on three 9-inch rounds of waxed paper and bake in a very slow oven, 275 degrees, until dry. About 30 minutes. When cool, peel off paper carefully.

Filling

1 (6 oz.) package or 1 cup semi-sweet chocolate pieces

2/3 cup evaporated milk

16 marshmallows or ¼ pound

1 cup heavy cream, whipped

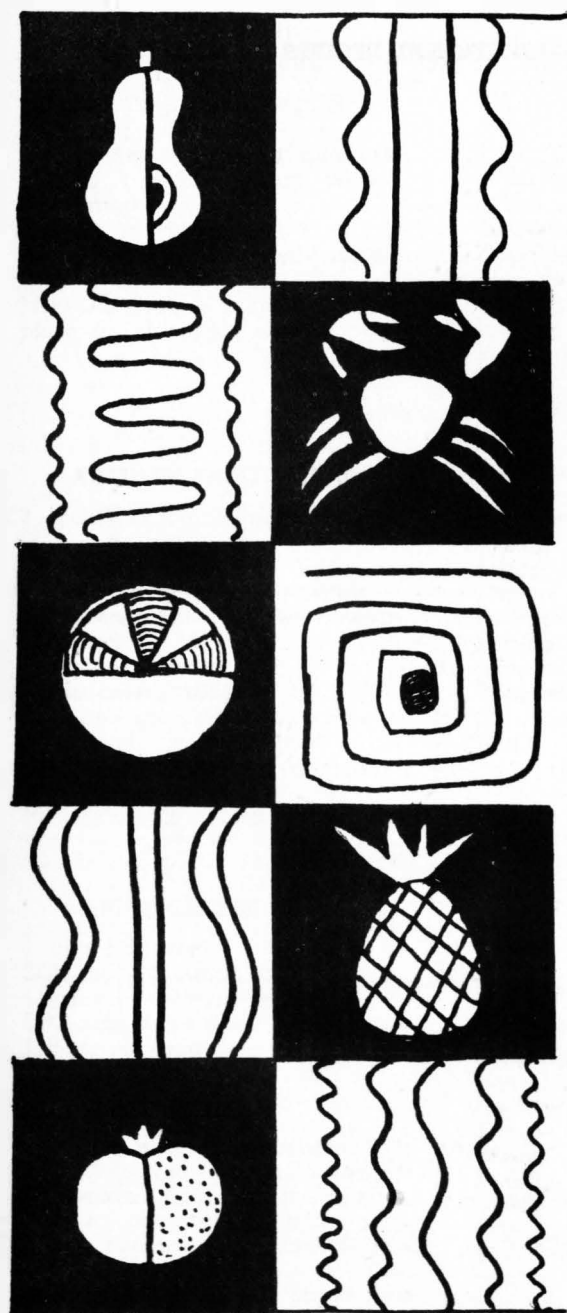
Heat chocolate, milk and marshmallows in top of double boiler. Stir until smooth. Remove from heat. Chill. Fold in whipped cream.

To put Torte together: Place one meringue layer on serving plate; spread almost to edge with ½ chocolate mixture. Repeat, ending with chocolate. Place small meringues around edge. Chill 12 hours in refrigerator. Makes 10 to 12 servings.

Mrs. Alf Jacobson



S A L A D S



ADDITIONAL RECIPES

TROPICAL SALAD

- 4 slices drained pineapple
- 1 banana, sliced
- 4 maraschino cherries, quartered
- 1 3-oz. package cream cheese, softened
- $\frac{1}{4}$ cup mayonnaise
- 2 tablespoons pineapple juice
- $\frac{1}{4}$ cup chopped nuts
- Mix the last 6 ingredients and place on pineapple slice.

Mrs. Ardell Lundgren

AUTUMN FRUIT SALAD

- 2 packages lemon jello dissolved in 2 cups hot water
- $1\frac{1}{2}$ cups cold water
- 1 8-oz. can crushed pineapple
- 1 lb. can whole cranberry sauce, chilled
- 2 apples, diced
- 1 cup celery, diced
- Add pineapple to jello, when syrupy add rest of ingredients. Chill, cut in squares and serve with mayonnaise.

Mrs. Oscar Berg

APPLE CHEESE SALAD

- 1 cup hot water
- $\frac{2}{3}$ cup cinnamon candies
- 1 package lemon jello
- $1\frac{1}{2}$ cups sweetened apple sauce
- 1 8-oz. package cream cheese
- $\frac{1}{2}$ cup nuts, chopped
- $\frac{1}{2}$ cup celery, chopped
- $\frac{1}{2}$ cup mayonnaise
- Pour hot water over candies, stir until dissolved. Add jello and apple sauce. Pour half the mixture into 8 inch square pan, chill. Blend cheese, nuts, celery and mayonnaise. Spread over firm jello. Add remaining apple mixture.

—Mrs. Byron Hanson
Myrna Anderson

APRICOT JELLO SALAD

- 2 boxes orange jello
- 2 cups boiling water
- 1 No. 2 $\frac{1}{2}$ can crushed pineapple, drained
- 1 No. 2 can apricots, drained
- 10 marshmallows, cut up
- Dissolve jello in water. Put apricots through a sieve. Add apricots, pineapple and marshmallows to jello when it has cooled. Pour into a mold or pan. Let set. Then put filling on, followed by topping.

Filling:

- 1 cup apricot juice
- $\frac{1}{2}$ cup sugar
- 2 tablespoons flour
- 1 egg, beaten
- 1 cup whipping cream
- Mix in double boiler juice, sugar, flour and egg. Cook until thick, stirring constantly. Cool. Fold in whipped cream.

Topping:

- Sprinkle grated cheese over the filling.
- Mrs. Keith Miller
- Mrs. Andy Martinson

CABBAGE SLAW

- 1 large head cabbage
- 1 large onion
- 1 large green pepper
- 6 stalks celery

Dressing:

- 1 teaspoon mustard seed
- 1 teaspoon celery seed
- 2 cups sugar
- $\frac{1}{2}$ cup white vinegar
- 1 teaspoon salt
- Green food coloring
- Mix sugar, vinegar and coloring and let stand while preparing vegetables. Combine vegetables and dressing. Can be kept tightly covered in refrigerator for a week.

—Mrs. Einar Anderson

CHICKEN SALAD

5 cups chicken meat, cubed
3 cups apples (winesap) chopped
1 cup celery, chopped
2/3 cup stuffed olives, chopped
1/2 cup almonds, cut fine
Lemon juice
1/2 cup whipping cream
1 cup Miracle Whip
1 teaspoon sugar
1 teaspoon salt
Dip apples in lemon juice. Whip cream. Add Miracle Whip, sugar and salt. Toss the meat, apples, celery, olives and almonds with the whipped cream dressing. —Mrs. Raymond Erickson

DELUXE CRANBERRY SALAD

1 quart cranberries
2 cups sugar
1 can shredded pineapple
1 package miniature marshmallows
1 package Dream Whip
1/2 pint whipping cream
Grind cranberries and cover with sugar. Mix pineapple with the marshmallows. Let both mixtures stand over night. In the morning mix cranberry and pineapple mixtures with Dream Whip and the whipped cream. Spread in pan and chill.

Mrs. Esther M. Christensen

MOLDED AVOCADO- GRAPEFRUIT SALAD

1 package lemon jello, dissolved in 1 1/2 cups hot water
1/4 teaspoon salt
1/2 cup grapefruit juice
When it begins to congeal, add 1 cup grapefruit, cut up
1 1/2 cup avocado, diced
Pour into an oiled 1 quart mold, and refrigerate. Serve with your favorite dressing.

Mrs. Milton E. Albin

CORNEB BEEF SALAD

1 1/2 cups V-8 juice
1/2 cup water
1 package lemon jello
1 can corn beef (shredded)
2 boiled eggs (chopped)
1 1/2 cups chopped celery
2 tablespoons chopped green pepper
1/2 small onion (minced fine)
1 cup Miracle Whip
Heat V-8 juice and water. Dissolve jello in it. Let cool. Add corned beef, celery, eggs, pepper, onion and salad dressing.

Mrs. Martin Pearson

CRANBERRY - ORANGE SALAD

2 packages lemon jello
1 quart cranberries
2 cups sugar
1 orange
Dissolve jello in 3 cups boiling water. Grind cranberries and orange. Mix with sugar and add to jello. —Mrs. Raymond Olson

CRANBERRY MOLD

1 cup ground raw cranberries
1 cup ground unpared apple
1 cup sugar
1 package lemon gelatin
1 cup hot water
1 cup pineapple syrup
1/2 cup seeded Tokay grapes, halved
1/4 cup broken walnut meats
6 pineapple slices
Combine cranberries, apple and sugar. Dissolve jello in hot water; add syrup. Chill until partially set. Add cranberry and apple mixture, grape halves and nut meats. Pour into individual or one large mold; chill until firm. Unmold on pineapple slices and lettuce. Serve with mayonnaise.

Mrs. Lloyd Alexander

COLE SLAW

- 1 medium head shredded cabbage
- 1 small grated carrot
- 1 small green pepper
- 1 1/4 cups diced celery
- 1 small diced onion
- Diced red pepper (optional)

Dressing:

- 1 cup sugar
 - 2 teaspoons salt
 - 1/2 cup vinegar
 - 1 teaspoon pepper
 - 1 cup salad oil
- Heat to dissolve sugar, salt and vinegar. Add pepper and oil; chill and add to the combined vegetables. Chill and serve.

Mrs. Wally Lundgren

CABBAGE SALAD

- 1 medium head cabbage, shredded
- 2/3 cup green pepper, diced
- 1/4 cup red pepper, diced
- 1/4 cup pimento, diced
- 1/4 cup onion, chopped

Dressing:

- 1 cup sugar
- 1 cup vinegar
- 1 teaspoon dry mustard
- 1 teaspoon celery seed
- 1 teaspoon salt.

Boil above ingredients for 1 minute. Let cool.

Mrs. Lyman Joneson

CRANBERRY SALAD

- 1 package lemon gelatin
- 1 package raspberry gelatin
- 1 quart ground raw cranberries
- 3/4 cup crushed pineapple
- 1 1/2 cups sugar
- 2/3 cup nuts
- 2 cups white grapes
- 2 cups celery, cut fine

Dissolve gelatin, when ready to set add the rest of the ingredients.

Mrs. John V. Carlson

CABBAGE OVERNIGHT SALAD

- 2 quarts shredded cabbage
 - 1 green pepper, diced
 - 1 red pepper diced, or pimento
 - 4 teaspoons salt
 - 2 cups water
- Let the above ingredients stand 2 hours, then add
- 2 cups sugar
 - 1 cup water
 - 1 cup vinegar
 - 4 teaspoons mustard seed
 - 4 teaspoons celery seed
 - 4 stalks celery, cut fine
- Mix all together, and let stand overnight. Makes 2 bowls.

Mrs. Albert Wagner

CHEESE SALAD

- 1 package orange jello dissolved in 1 1/2 cups hot water and pineapple juice, cooled until almost set
- Add 1/4 pound grated cheese
- 1 cup crushed pineapple, drained
 - 1/2 cup almonds or warnuts, chopped
 - 1/2 cup celery, chopped
 - 1 cup grated carrots
 - 1 cup whipped cream or 1/2 cup mayonnaise and 1/2 cup whipped cream.
- Chill until firm.

Mrs. Henry Groon

CHEESE PINEAPPLE SALAD

- 1 cup grated pineapple
 - Juice of 1 lemon
 - 1 cup sugar
 - 1 tablespoon Knox gelatin, dissolved in 1/2 cup cold water
 - 1 cup grated cheese
 - 1 1/2 cups whipped cream
- Bring to a boil the pineapple, lemon and sugar. Cool. Add gelatin. When it begins to set, add 1 cup cheese and 1 1/2 cups cream
- Mrs. Harold Freed

MARASCHINO CHERRY SALAD

2 packages Philadelphia cream cheese
1 small jar maraschino cherries
1 small can crushed pineapple
14 marshmallows cut up
 $\frac{1}{2}$ cup sugar
1 cup whipped cream
Nut meats

Drain the pineapple. Mash cream cheese and add juice of cherries. Cut up cherries and add drained pineapple and marshmallow. Mix well. Fold in the whipped cream which has been sweetened with the sugar. Mix all together and put in a bowl. Sprinkle nut meats over top. Let stand over night. Serves 10 to 12.

Mrs. Gene Pearson
Mrs. Art Erickson

COTTAGE CHEESE SALAD

1 package lime jello dissolved in
1 cup hot water
 $\frac{1}{3}$ cup sugar added (optional)
1 cup cream, whipped
1 cup cottage cheese
 $\frac{1}{4}$ to $\frac{1}{2}$ cup nuts
Pinch salt
12 marshmallows, cut up, optional
1 cup crushed pineapple, drained
Add the ingredients to the jello when it starts to thicken, chill and serve on a lettuce leaf.

Ella Lewison
Mrs. Harold Person



RAINBOW SALAD

1 package lime jello
1 small can crushed pineapple
1 package lemon jello
1 3-ounce package Philadelphia cream cheese
 $\frac{1}{3}$ cup cream

1 package cherry jello
Dissolve lime jello in 1 cup hot water. Add about 1 cup cold water. Chill. When slightly thickened fold in pineapple. Pour into cake pan or mold. Let set in refrigerator. Dissolve lemon jello in same manner. When slightly thickened fold in cheese that has been softened and whipped with cream. Pour this over the lime mixture. Dissolve cherry jello in same manner. After the lemon mixture has set pour the cherry jello over. Place again in refrigerator to set. When ready to serve, cut in squares and place on lettuce. Top with desired dressing. If using a mold, reverse the order so the cherry jello will be on top when turned out of mold.

—Mrs. Erwin Voegeli

LIME WREATH MOLD

2 $\frac{1}{2}$ cups drained pineapple
2 packages lime jello
 $\frac{1}{2}$ cup grated American cheese
or $\frac{1}{2}$ pint Garden Salad cottage cheese
 $\frac{1}{2}$ cup pimentos, chopped
 $\frac{1}{2}$ cup celery, finely chopped
 $\frac{1}{4}$ teaspoon salt
 $\frac{2}{3}$ cup walnut meats, chopped
1 cup whipping cream
Small jar stuffed olives
Curly endive or lettuce
Heat pineapple juice to a boil. Dissolve jello in juice. Cool. When it begins to thicken add pineapple, cheese, pimentos, celery, salt and nuts. One may omit pimentos when using Garden Salad cottage cheese. Fold in whipped cream. Place sliced olives in bottom of mold. Pour jello mixture over olives. Chill. Serve on endive or lettuce. When ready to serve one may put a dressing in center of jello mixture ring. —Mrs. Alf Jacobson

COTTAGE CHEESE SALAD

1 package lime jello
1½ cups boiling water
½ cup pineapple juice
1 pint whipping cream
½ package marshmallows
1 cup cottage cheese
Dissolve jello in boiling water.
Add pineapple juice. Let cool.
Fold in whipped cream, cut up
marshmallows, and cottage
cheese. Pour into 8x12 inch pan.
Chill. Serve with mayonnaise top-
ping. —Mrs. Donald Burkman

FRUIT SALAD

1 package lemon jello
1 package lime jello
3 cups liquid, including juice
1 can crushed pineapple, drained
1 can fruit cocktail, drained
1 pint vanilla ice cream
Dissolve jello in hot liquid. Let
congeal, then whip up with a
fork and add ice cream that has
softened a little. Add the pine-
apple and fruit cocktail. Pour
in molds or loaf pan.

Mrs. A. L. Thelin

FROZEN GRAPE SALAD

2 3-oz. packages cream cheese
2 tablespoons mayonnaise
2 tablespoons pineapple syrup
24 marshmallows, quartered
2½ cups pineapple bits, drained
1 cup cream, whipped
2 cups Tokay grapes, halved and
seeded
Blend cheese, mayonnaise, pine-
apple syrup. Add marshmallows,
pineapple bits. Fold in whipped
cream and grapes. Freeze in tray.
Can be made a day or two before
serving. Serves 10.

Mrs. Edwin Johnson

COTTAGE CHEESE SALAD

2 packages lemon gelatin or
2 packages lime gelatin
1 cup boiling water
1 tablespoon lemon juice
1½ cups celery, cut fine
1½ cups fine curd cottage cheese
1 can condensed tomato soup
2 tablespoons minced onion
¼ teaspoon salt
1 cup salad dressing
Dissolve gelatin in boiling water,
add lemon juice, and let cool.
Then add other ingredients and
pour into mold. Serve on lettuce.
Serves 12. —Mrs. Robert Lind

COTTAGE CHEESE PINEAPPLE SALAD

1 package lemon jello
1 package lime jello
2 cups hot water
1 cup condensed milk
1 cup Miracle Whip
1 No. 2 can crushed pineapple
1 pound cottage cheese
½ cup nuts
Add rest of ingredients to jello
when partly congealed and chill.
Mrs. Selmer Lind

CREAM CHEESE FRUIT SALAD

24 marshmallows, cut up
1 can crushed pineapple
1 package cream cheese
½ cup mayonnaise
1 cup cream, whipped
Bananas, if desired
Place marshmallows in a bowl.
Pour over them the partially
drained pineapple. Mix the cream
cheese and mayonnaise until
smooth, add whipped cream, and
combine with fruit. Let stand at
least two hours in refrigerator be-
fore serving. —Mrs. Joe Prince

CRANBERRY SALAD

1 pound cranberries, ground
1 package small marshmallows
1 package red jello
 $\frac{1}{2}$ cup boiling water
1 cup whipped cream
1 cup sugar
1 can crushed pineapple.
Mix jello with boiling water. Add marshmallows and cranberries. Let stand overnight. Mix cream, sugar and pineapple. Pour over cranberries and let stand.

Mrs. Oliver Williams

CRANBERRY HOLIDAY SALAD

$\frac{1}{2}$ cup broken walnuts
1 package cherry jello dissolved in 1 cup hot water
1 cup crushed pineapple, drained
 $\frac{1}{2}$ teaspoon grated lemon peel
2 tablespoons lemon juice
Dash salt
1 cup diced celery
1 cup whole cranberry sauce
Add 1 cup combined pineapple juice, lemon juice, peel to jello, chill until partly set. Fold in rest of ingredients, mold in ring mold. Serves 8.

Mrs. Clarence D. Anderson

CRANBERRY SALAD

2 cups cranberries
 $1\frac{3}{4}$ cups water
1 cup sugar
1 tablespoon Knox gelatin
 $\frac{1}{2}$ cup crushed pineapple
 $\frac{1}{2}$ cup Tokay grapes
 $\frac{1}{2}$ cup whole pecans
Boil cranberries and water, strain and cook with sugar. Soak gelatin in cold water and add. Cool. Fold in remaining ingredients. Pour in individual molds.

Mrs. E. T. Lindsten

WHITE SALAD

1 pound seeded grapes, or Royal Anne cherries
1 pound marshmallows
1 quart crushed pineapple, drained
 $\frac{1}{2}$ cup pecans
1 pint cream, whipped
Pudding mix, cook over water:
2 cups milk
1 egg
1 tablespoon flour
 $\frac{1}{2}$ cup sugar
Quarter marshmallows and soak in drained pineapple and grapes. Toss all ingredients with cooked and cooled pudding mixture, add whipped cream and chill over night. Very good.

Mrs. Leonard Fickbohm

CRANBERRY SALAD

1 pound cranberries, ground
1 to 2 cups sugar; mix and let stand over night.
Fold in 1 cup cream, whipped
1 cup crushed pineapple
1 pound marshmallows, optional
 $\frac{1}{2}$ cup nuts
Chill or freeze and cut into squares for serving.

Frances E. Olson

Mrs. Donald E. Burkman

FIESTA SALAD

3 cups cabbage, chopped
1 onion, chopped
 $\frac{1}{2}$ cup green pepper, chopped
3 medium tomatoes, cut fine
1 carrot, shredded
Dressing:
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
1 teaspoon celery seed
Combine and mix all ingredients.

Mrs. Elert Swenson



FROZEN FRUIT SALAD

- 1 medium can fruit cocktail, drained
 - $\frac{1}{2}$ bag small marshmallows
 - $\frac{1}{2}$ cup fruit salad dressing
 - $\frac{2}{3}$ cup cream, whipped
- Fold whipped cream into mixed ingredients. Freeze in tray.

Fruit Salad Dressing:

- Drained cocktail juice
- Juice of 1 lemon and 1 orange
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup sugar
- 2 beaten eggs or 4 to 6 yolks
- 1 tablespoon cornstarch

Mix salt, sugar, eggs, cornstarch with $\frac{1}{2}$ cup juice. Combine fruit juices in double boiler and bring to a boil. Add cornstarch mixture, cook until the thickness of a heavy cream sauce. Keeps indefinitely chilled. Serve with whipped cream.

Mrs. Erwin Ronell

TWENTY-FOUR HOUR SALAD

- 2 beaten eggs
- 4 teaspoons vinegar
- 4 teaspoons sugar
- 2 tablespoons butter
- 1 cup cream (whipped)
- 2 cups white cherries cut in halves
- 2 cups pineapple (cut)
- 2 oranges
- 2 cups marshmallows (cut)

Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth. Remove from fire, add butter and cool. When cold fold in whipped cream and fruit mixture. Top with green and red cherries. Place in mold 24 hours. Serves 12 to 14. —Mrs. Augusta Johnson

FROZEN FRUIT SALAD

- 1 3-oz. package cream cheese
 - $\frac{1}{4}$ cup mayonnaise
 - 1 cup (No. 2 can) crushed pineapple, drained
 - $\frac{1}{4}$ pound marshmallows
 - $\frac{1}{2}$ cup pecans or walnuts
 - 1 cup canned peaches, diced and drained
 - $\frac{1}{2}$ cup maraschino cherries
 - 1 cup diced bananas
 - 1 cup whipping cream
- Stir cream cheese until soft, and blend in mayonnaise. Add fruits, marshmallows and nuts. Mix thoroughly but carefully. Whip cream into soft peaks and fold into fruit mixture. Freeze about 12 hours in ice cube trays.

Mrs. Courtney Anderson

OVERNIGHT FRUIT SALAD

- 2 egg yolks
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{4}$ teaspoon dry mustard
 - Juice of 1 lemon
 - $\frac{1}{2}$ pint whipped cream
 - 20 marshmallows, cut up
 - 2 cups white grapes, cut and seeded
 - 2 cups pineapple tidbits, drained
 - 1 can fruit cocktail, drained well
- Cook egg yolks, lemon juice and seasonings in double boiler until thick. Cool. Fold other ingredients into this and let stand overnight in refrigerator.

Mrs. K. L. Anderson

CRANBERRY SALAD

- 1 cup cranberries, ground
 - 1 cup crushed pineapple, drained
 - 1 cup red grapes, seeded
 - 1 dozen marshmallows, cut
 - $\frac{1}{2}$ cup cream, whipped
 - $\frac{1}{2}$ cup sugar, added to cream
- Mix and chill.

Mrs. Marvin Dahlberg

FROZEN FRUIT SALAD

- 1 can crushed pineapple
- 1 lb. miniature marshmallows
- 1 pint peaches, diced
- 2 eggs
- 3 tablespoons sugar
- $\frac{1}{4}$ teaspoon salt
- Fruit juices from above
- 1 cup cream, whipped
- Mix eggs, sugar, salt and cook until thick. Cool. Add fruit juices and whipped cream. Fold together and freeze. May be made a day or two ahead of time.

Mrs. Tom Emigh

OVERNIGHT SALAD

- 1 large can fruit cocktail, drained
- 1 can pineapple, drained
- $\frac{1}{2}$ cup walnuts
- 1 pound marshmallows, cut up

Dressing:

- 4 egg yolks, well beaten
- $\frac{1}{2}$ cup sweet milk
- Juice of 1 lemon

2 tablespoons sugar
1 pint whipping cream
Combine and cook the dressing ingredients, cool, and add to the whipped cream. Combine the dressing with fruit and marshmallows. Let stand over night.

Mrs. Conrad Pearson

SUPER-DUPER FRUIT SALAD

- 1 cup diced pineapple
- $\frac{1}{4}$ cup blanched almonds or other nuts
- 2 oranges cut in small pieces

Dressing:

- $\frac{1}{2}$ cup sugar
- Juice of 1 can pineapple or 1 cup
- 1 teaspoon cornstarch
- 1 egg, beaten
- Cook dressing until thick; cool; pour over fruits. This dressing makes the salad.

Mrs. Elert Swenson

CRANBERRY SALAD

- 1 quart ground cranberries
- 2 cups sugar
- 1 cup crushed pineapple
- 2 packages jello
- Add sugar to cranberries, let stand an hour or more, then add pineapple and jello.

Mrs. Hans Gulbranson

FROZEN FRUIT SALAD

- 2 slices canned pineapple
- 1 banana
- 1 orange
- $\frac{1}{4}$ cup maraschino cherries
- $\frac{1}{2}$ cup salad dressing
- 2 tablespoons powdered sugar
- 1 cup whipping cream
- Whip cream to a light custard, adding sugar. Fold in the diced fruits and moisten with salad dressing. Freeze. Serve cut slices on lettuce.

Mrs. John K. Bruner

LUSCIOUS OVERNIGHT SALAD

- 3 egg yolks
- 2 tablespoons sugar
- $\frac{1}{8}$ teaspoon salt
- 2 tablespoons pineapple syrup
- 1 tablespoon butter
- 2 tablespoons vinegar
- 1 cup whipping cream
- 2 cups white cherries, pitted and drained
- 2 cups pineapple tidbits, drained
- 2 cups marshmallows, cut up
- 2 oranges, cut in pieces
- Cook egg yolks, sugar, salt, pineapple syrup, butter and vinegar until thick. Stir constantly. Cool. Fold in whipped cream, cherries, pineapple, marshmallows and oranges. Chill in refrigerator 24 hours. One may garnish with orange sections and maraschino cherries.—Mrs. Mervin Andersen

FRUIT SALAD

Juice from 1 can pineapple chunks
Juice of $\frac{1}{2}$ lemon
 $\frac{1}{4}$ cup sugar
1 teaspoon cornstarch
2 eggs, beaten
1 cup whipping cream, or 1 box "Dream Whip"
1 pound grapes, cut
 $\frac{1}{2}$ pound marshmallows
1 can pineapple chunks
Mix the juices, sugar, cornstarch and eggs, cook and stir constantly until smooth. Cool. Add rest of ingredients and let stand over night in refrigerator.

Mrs. Phillip Sneesby

7-UP FRUIT SALAD

2 packages lemon jello dissolved in 2 cups boiling water
2 cups 7-Up
1 No. 2 can pineapple, drained
1 cup small marshmallows
2 large bananas
When jello is partially set, add remaining ingredients. Pour into 9x12 pan and chill.

Topping:

$\frac{1}{2}$ cup sugar
2 tablespoons flour
1 cup pineapple juice
1 egg, beaten
2 tablespoons butter
1 cup cream, whipped
 $\frac{1}{4}$ cup shredded American cheese

Combine sugar and flour in sauce pan, stir in pineapple juice and egg; cook, stirring constantly. Add butter and cool. Fold in cream, spread over jello and sprinkle with shredded cheese. (The 7-Up keeps the bananas from turning dark, and will keep well for days.) —Mrs. Sam Eidem

FRUIT-MALLOW MOLD

1 package raspberry jello dissolved in 1 cup hot water
1 No. 2 $\frac{1}{2}$ can fruit cocktail, drained
2 cups miniature marshmallows
Lettuce
Add 1 cup cocktail juice to jello, chill until syrupy. Fold in drained fruit cocktail and marshmallows. Pour into 1 $\frac{1}{2}$ quart ring mold, chill and unmold on lettuce. —Mrs. Chester Bean

FRUIT SALAD

(No Salad Dressing)

medium can crushed pineapple
 $\frac{1}{2}$ cup sugar
2 eggs beaten
2 tablespoons cornstarch
 $\frac{1}{2}$ pound tiny marshmallows
6 bananas
 $\frac{1}{2}$ cup nuts
Cook pineapple, sugar, eggs and cornstarch. Cool slightly and add marshmallows. Cool and put in refrigerator. When ready to serve add bananas and nuts.

Mrs. Harry Day

HOSTESS SALAD

1 package lemon jello
1 pint hot water
1 tablespoon vinegar
 $\frac{1}{4}$ teaspoon salt
Dash of cayenne pepper
1 teaspoon scraped onion
1 pimento, cut in strips
2 hard cooked eggs, cut in pieces
1 cup celery, chopped
1/3 cup olives, chopped
Dissolve jello in hot water. Add vinegar and seasoning. Mix in remaining ingredients when jello begins to set. Chill until set. Serves 6 to 8.

Mrs. Wesley Smith

LIME SALAD

Dissolve 1 package lime jello in 1 ½ cups water. Refrigerate until partially set. Whip, and mix in ½ cup chopped celery, ¼ cup nutmeats, 1 small can of drained crushed pineapple, 1 package cream cheese (mashed with spoon for easy mixing), ½ pint whipping cream (whipped with no sugar). Pour into mold and garnish with red cherries.

Mary Ann Benson

FRUIT SALAD

3 oranges (diced)
1 can tidbit pineapple
½ cup sugar

Refrigerate over night. Drain juice and mix with 2 tablespoons cornstarch. Boil. Cool. Add white grapes, pears, bananas or any other fruit

—Mrs. Don Rice

NEW 24-HOUR SALAD

1 No. can chunk pineapple, drained
30 large marshmallows, cut into fourths
½ cup chopped celery
½ cup pecans
½ cup grated American cheese
½ pint whipping cream
Pineapple juice from above
2 tablespoons vinegar
2 whole eggs beaten
¼ teaspoon salt
3 tablespoons flour
Combine the pineapple, marshmallows, celery, pecans and cheese. In top of double boiler combine pineapple juice, vinegar, beaten egg, salt and flour. Cook, stirring until thick. Cool; add whipped cream, and fold into the fruit mixture. Chill 24 hours.

—Mrs. Earl Wagner

LIME SALAD

1 package lime jello dissolved in 1 cup hot water
1 small can pineapple and juice
½ cup nuts
1 cup whipped cream
½ cup chopped celery
3 oz. package cream cheese
1 cup miniature marshmallows
Add ingredients to partially set jello, soften cheese and whip with the cream.

Mrs. Raymond Nelson

FIVE CUP SALAD

1 cup Mandarin oranges, drained
1 cup pineapple tidbits, drained
1 cup miniature marshmallows
1 cup flaked coconut
1 cup commercial sour cream
Drain oranges and pineapple well. Mix lightly with other ingredients in serving dish. Let stand in refrigerator 2 hours or over night.

—Mrs. Carl Olson

Mrs. Clarence Carlson
Mrs. Harry Glenchur

SUNSHINE SALAD

1 package orange jello
1 package lemon jello
1 cup pineapple juice
1 cup cream cheese (or small package)
2/3 cup whipping cream
Pineapple, drained
Dissolve orange jello in 2 cups boiling water. Chill until firm. Dissolve lemon jello in 1 cup of boiling pineapple juice mixed with 1 cup of water. Let cool. Fold in shredded cheese, the whipped cream and the pineapple. Pour this over the set orange jello. Sprinkle with grated cheese. Chill in refrigerator. May use a 9x13 pan.

Mrs. Alvin Tilberg

TARTY SALAD

½ cup sugar
Juice of 1 lemon
½ teaspoon dry mustard
4 egg yolks
1 cup pineapple, diced, or 1 cup
crushed pineapple, drained
2 or 3 bananas
1 orange or 1 can mandarin or-
anges, drained
1 cup white cherries, drained, or
grapes
Miniature marshmallows
1 cup whipping cream
Cook in double boiler sugar,
lemon, mustard, egg yolks until
thick. Let cool. Put fruit in bowl.
Pour dressing over the fruit. Fold
in marshmallows and whipped
cream. Refrigerate and stir oc-
casionaly until ready to serve.
Mrs. Donald Burkman

TOMATO SOUP SALAD

1 package lemon jello
1 cup hot water
½ can tomato soup
½ cup cold water
2/3 cup celery, chopped
½ cup walnuts, chopped
½ cup olives, sliced
Dissolve jello in hot water. Add
tomato soup and cold water. Chill
until thick. Add celery, nuts and
olives. Pour into pan or ring
mold.
—Mrs. John Finch

QUICK & TASTY SALAD

1 cup celery, cut up
1 cup apples, cut up
½ cup cubed American cheese
1/3 cup walnuts, or other nuts
Toss lightly with choice of dres-
sing—¼ cup mayonnaise and ¼
cup boiled dressing is good—and
serve on shredded lettuce.

Mrs. J. O. Fowles

SOCIETY SALAD

1 package lime gelatin
1 package lemon gelatin
2 cups hot water
1 can Eagle Brand milk
1 pound carton cottage cheese
1 No. 2 can crushed pineapple
1 cup mayonnaise
2 tablespoons horseradish
1 cup nuts (or less)

Mix the gelatin with hot water
and let stand until syrupy. Add
other ingredients and pour into
oblong pan. May be cut into
squares and served on lettuce
leaves or can be served from a
bowl. —Mrs. Clarence Carlson

PINE-DATE-NUT SALAD

1 cup pineapple juice
1 envelope unflavored gelatin
1 No. 2 can crushed pineapple
5 tablespoons lemon juice
3 tablespoons sugar
1 package cream cheese (3 oz.)
¼ teaspoon grated lemon rind
Dash of salt
1 cup pitted dates, quartered
1/3 cup broken nuts

Soften gelatin in ½ cup of the
pineapple juice; dissolve over
hot water. Mix with the rest of
the pineapple juice, crushed pine-
apple, lemon juice and sugar.
Arrange a few dates pieces
(maraschino cherries if desired)
in bottom of a 1 quart mold. Co-
ver with 1 cup of the pineapple
mixture. Chill until set. Blend
rind, salt, cream cheese, gradual-
ly adding remaining pineapple
mixture; stir in dates and nuts.
Pour into mold, chill and serve
with sweetened whipped cream.
Serves 10 to 12.

Mrs. H. C. Wilson

TOMATO SOUP SALAD

- 1 package lemon gelatin
- $\frac{1}{2}$ cup water
- 1 can tomato soup
- 3-oz. package cream cheese
- 1 cup salad dressing
- $\frac{1}{2}$ cup diced green pepper
- $\frac{1}{2}$ cup diced celery
- $\frac{1}{4}$ cup minced onion

Heat water and soup, add gelatin while it is still hot. Beat in cream cheese until smooth and cool. Add salad dressing and vegetables, pour into mold.

Mrs. Ed Backlund

TUNA SALAD

- 1 package lemon jello
- 1 cup hot water
- 1 teaspoon salt
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup salad dressing
- 3 hard boiled eggs, diced
- 1 small can peas
- 1 cup celery, diced fine
- $\frac{1}{4}$ cup pimento cheese, diced
- 1 can tuna fish



Dissolve jello in hot water. Cool. Put tuna fish in colander and pour hot water over to take out the oil. Drain. Mix all ingredients in order given. Refrigerate to chill thoroughly. —Mrs. Alf Jacobson

Mrs. Frank Kerkhove

PEAR SALAD

- 1 package lime jello, dissolved in 1 cup hot water and $\frac{3}{4}$ cup pear juice
- 4 to 6 pear halves
- $\frac{1}{2}$ cup shredded cabbage
- $\frac{1}{2}$ cup flake coconut
- $\frac{1}{2}$ cup marshmallows

When jello starts to set, add remainder of ingredients, pour in mold, or square glass dish and chill. —Mrs. John Snyder

TULIP TIME SALAD

- $\frac{1}{4}$ cup red cinnamon candies
- $\frac{3}{4}$ cup boiling water
- 1 package lemon jello
- 1 can apple juice
- 1 8-ounce package Philadelphia cream cheese
- 2 tablespoons cream
- 2 tablespoons mayonnaise
- Lettuce

Dissolve candies in boiling water. Pour the boiling mixture over jello. Stir to dissolve jello. Blend in apple juice. Pour half of jello mixture into a 9x9 inch Pyrex pan. Refrigerate to set. Soften cheese with mayonnaise and cream. Blend well. Spread over the set jello mixture. Cover with remaining jello mixture. Chill. Cut and serve on lettuce. May use a desired topping. Serves 6.

Mrs. Delmer Swenson



MERRY CHERRY SALAD

- 1 cup drained, diced peaches
- 1 cup drained pineapple tidbits
- $\frac{1}{2}$ cup diced maraschino cherries
- 1 package strawberry jello dissolved in 1 cup hot water
- $\frac{1}{2}$ cup peach and pineapple juice
- 1 tablespoon maraschino cherry juice
- 1 package cream cheese, 3-oz.
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon salt

2 tablespoons mayonnaise
 $\frac{1}{2}$ cup cream, whipped
 1 cup miniature marshmallows
 When jello and fruit juices are nearly set, whip until light. Blend cheese, lemon juice, salt and mayonnaise, fold in whipped cream. Fold into jello with fruits. Pour into buttered pan. Chill and serve on lettuce.

Mrs. Henry Groon

CRUNCHY TUNA SALAD

- 1 cup tuna, salmon, chicken or turkey
- ½ cup celery, diced
- ½ cup cooked peas, chilled
- 1 tablespoon chives, chopped
- ¼ cup mayonnaise or cooked salad dressing
- 1 tablespoon pickle juice
- 3 tablespoons sweet pickles, diced
- 1 cup potato chips, coarsely crushed

Mix mayonnaise and pickle juice. Combine with tuna, celery, peas, chives and pickles. Toss and chill. Just before serving add chips. Toss. Serve on crisp greens.—Mrs. Eugene Nussbaum

SPRING SALAD

- 1 package lime jello dissolved in 1 cup hot water
 - 1 small package cream cheese
 - 1 small can crushed pineapple
 - ½ pint cream, whipped
- Add enough pineapple juice and water to make one more cup, add cheese. Chill until partially set, fold in pineapple and whipped cream. Chill and serve. Keeps for days.

Evelyn Anderson

LUNCHEON SALAD

- 1 can consommé, heated; add
 - 1 package lemon jello, stir until dissolved, then add
 - 1 small onion, diced
 - 1 cup chopped celery
 - 3 hard cooked eggs, chopped
 - ¼ cup lemon juice
 - 1 teaspoon worcestershire sauce
 - 1 cup salad dressing
 - 1 can corned beef, cut up
- Mix, place in shallow pan and let set until firm.

Mrs. Julius Wagner

MACARONI FRUIT SALAD

- 1 box cooked macaroni rings, cooled and drained
 - 1 No. 2 can crushed pineapple
 - 1 cup small marshmallows
 - 1 dozen maraschino cherries
 - ½ cup lemon juice
 - 1 cup powdered sugar
 - 4 eggs
- Beat eggs, add sugar, lemon juice and boil until thick over low heat. Let cool and combine macaroni, pineapple, cherries, and marshmallows. Add egg mixture. Refrigerate half a day or longer. Add 1 cup whipped cream 2 to 3 hours before serving.

Mrs. Delmar Pearson

RINGS AND SALMON SALAD

- 1 package macaroni rings
 - 1 can red salmon
 - 1 cup celery, chopped
 - 1 can peas
 - 1 onion, chopped
- Salad dressing and seasoning to taste
- Mix celery, onion, salmon, peas. Add boiled, chilled rings. Mix thoroughly, and moisten with salad dressing.—Mrs. Ruth Raber

MANDARIN SALAD

- 2 packages orange jello
 - ½ cup chopped celery
 - 2 cans mandarin oranges
 - ½ cup chopped pecans
 - 4 cups boiling liquid (juice of oranges and water))
- Dissolve jello in liquid. When congealed to consistency of egg whites, add other ingredients and chill. Use a pretty mold a square pan, serve with sweetened whipped cream which has been flavored with the grated rind of an orange. Top with a maraschino cherry or pecan.

Mrs. August Nordstrom

LUNCHEON SALAD

- 2 packages lemon jello
- 2 cups boiling water
- 1 cup condensed milk
- 1 cup salad dressing
- 1 can shrimp or 2 cups diced chicken
- 3 hard boiled eggs
- 3 cups finely cut celery
- $\frac{1}{2}$ cup American cheese, diced
- $\frac{1}{2}$ cup walnuts
- 1 medium cucumber
- 1 teaspoon green pepper
- 1 teaspoon onion
- 1 teaspoon salt

Put cucumber, pepper, onion and salt through chopper. Dissolve jello in boiling water. Set aside to cool. When it begins to set add salad dressing. Combine with milk and remaining ingredients. —Mrs. Winfield Johnson

QUICK FRUIT SALAD

- 1 can fruit cocktail, drained
- Add $1\frac{1}{2}$ cups miniature marshmallows
- Let set until ready to use. Add bananas cut in fourths and 2 to 3 tablespoons lemon juice with 2 tablespoons sugar and a pinch of salt. Serve cold.

Mrs. Dewey Johnson

PINEAPPLE SALAD

- No. 2 $\frac{1}{2}$ can crushed or diced pineapple
- 2 eggs
- 3 tablespoons sugar
- 3 tablespoons flour
- 15 marshmallows
- $\frac{1}{2}$ cup chopped nuts
- 2 bananas

Boil pineapple juice, then beat eggs and blend in sugar and flour. Add to boiling juice and cook until thick. Cool. Add dressing to pineapple and other ingredients. —Mrs. Ted Lange

OVERNIGHT SALAD

- 1 large can cut pineapple
- 1 large can white cherries, pitted
- 30 large marshmallows, quartered

Dressing:

- Juice of 1 lemon
- 4 egg yolks
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon mustard
- 1 pint whipping cream

Cook first 4 ingredients until thickened. Cool. Add mixture to whipped cream. Mix with fruit and marshmallows, let stand 12 to 24 hours. Keeps well.

Mrs. Henry Groon

GOLDEN GLOW SALAD

- 1 package orange jello
 - $\frac{1}{2}$ teaspoon salt
 - $1\frac{1}{2}$ cups hot water
 - 1 9-oz. can crushed pineapple (or $\frac{2}{3}$ cup, plus $\frac{1}{3}$ cup juice)
 - 1 tablespoon lemon juice
 - 1 cup coarsely grated carrots
 - $\frac{1}{3}$ cup chopped pecans
- Dissolve jello and salt in hot water. Add pineapple and lemon juice. Chill until slightly thickened, then fold in carrots and pecans. Pour into 6 molds, chill and unmold on lettuce. Serve with mayonnaise.

Mrs. Victor S. Olson

MARSHMALLOW AND CRANBERRY SALAD

- 1 pound cranberries, ground
- 1 cup sugar
- 1 small can crushed pineapple
- 1 pound marshmallows, cut fine
- 1 cup cream, whipped
- $\frac{1}{2}$ cup sugar

Add 1 cup sugar to cranberries and let stand. Add sugar to whipped cream and mix. Chill.

Mrs. Marvin Johnson

Mrs. Eldon Sneesby

MANDARIN DESSERT SALAD

2 cups whipping cream
Juice of 1 lemon
Stir lemon in cream, let stand; it will thicken
Add 3 cups miniature marshmallows
1 No. 2 can pineapple chunks, drained
3 cans drained mandarin oranges
1 cup coconut
Let stand overnight. Stir just before serving in lettuce cups. Save a few orange slices for decoration.
—Mrs. Albert Wagner

RING MACARONI SALAD

2 cups uncooked ring macaroni (Cook and blanch)
1 small can crushed pineapple
1 small can fruit cocktail
1 large red apple (unpeeled) diced
 $\frac{1}{2}$ cup tokay grapes (cut up and seeded, or about 10 cherries)
10-15 marshmallows
 $\frac{3}{4}$ cup sugar, add to
1 level tablespoon cornstarch beaten with 1 egg
Heat the combined fruit juices to a boil, thicken with egg-sugar-cornstarch mixture, cool and pour over macaroni and fruit. When quite cold add marshmallows, otherwise they will melt.

Mrs. Robert Wagner

MANDARIN ORANGE SALAD

1 package orange jello
1 bottle orange pop
1 small can crushed pineapple
1 can mandarin oranges
Heat pop to dissolve jello. Add liquid from pineapple and oranges to make 2 cup liquid. Add pineapple and oranges. Chill. Serve on lettuce with favorite dressing.—Mrs. Spencer Berdahl

RASPBERRY TANG

1 package raspberry jello
2 cups hot water
2 small packages Philadelphia cream cheese
 $\frac{1}{4}$ cup mayonnaise
1 banana
1 small can crushed pineapple
 $\frac{1}{4}$ cup shredded coconut
 $\frac{1}{2}$ cup chopped walnuts
Dissolve jello in water. Chill until thickened. Whip until light. Mix cream cheese with mayonnaise. Mash banana and mix with jello and add pineapple, coconut and walnuts. Mix all well and mold until set thoroughly.

Mrs. Gordon Ustrud

SIX HOUR SALAD

6 cups cabbage, cut up
 $\frac{1}{2}$ green pepper
 $\frac{1}{2}$ red pepper
1 small onion, minced
2 carrots, grated
1 cup vinegar
 $\frac{1}{2}$ cup salad oil
 $\frac{1}{2}$ cup water
1 cup sugar
1 tablespoon salt
Mix vinegar, oil, water, sugar and salt. Toss the other ingredients with the dressing. Let stand in refrigerator 6 hours or over night.

Miss Esther Hanson

QUICKIE SALAD

1 cup celery, cut fine
1 large banana, sliced
 $\frac{2}{3}$ cup crushed pineapple, drained
 $\frac{1}{4}$ cup pineapple juice
1 teaspoon sugar
Small head lettuce, cut up
Combine all and toss lightly.

Mrs. Henry R. Ronell

SPRING SALAD

1 can drained crushed pineapple
1 cup finely chopped walnuts (optional)
1 cup shredded American cheese (optional)
1 pound marshmallows (midgets)
Mix with the following dressing which has been cooked and cooled:

4 tablespoons vinegar
4 tablespoons sugar
4 egg yolks
1 pint cream, stiffly whipped
Green coloring
Refrigerate 24 hours or more.
Mrs. Beecher Erwin

SALMON SALAD

For 50 Servings

8 1-pound cans salmon
2 quarts diced celery
 $\frac{1}{2}$ cup lemon juice
1 quart salad dressing
Salt and pepper to taste
30 hard cooked eggs
Pimentos
Lettuce
Remove bones and skin from salmon. Mix in lemon juice. Add celery and salad dressing. Season with salt and pepper. Mix well and chill thoroughly. Serve on lettuce leaves. Garnish with sieved egg yolks and pimentos.
Mrs. Fraye Ranstrom

MARYLIN'S SALAD

1 cup apple sauce
1 package raspberry gelatin
1 package frozen raspberries
1 bottle 7-Up
1 orange, juice and pulp
Heat the apple sauce, add the jello and cool. Add remaining ingredients, pour into mold; chill.
Mrs. Courtney Anderson

LIME SALAD

1 package jello, whipped (dissolved in 1 cup hot water)
1 can crushed pineapple
1 cup cottage cheese
 $\frac{1}{2}$ cup cream, whipped
Fold all together, put in square pan. chill, cut in squares.
Mrs. E. T. Lindsten

WEDDING RING SALAD

No. 2 $\frac{1}{2}$ can sliced peaches
Maraschino cherries
2 packages orange gelatin
12-oz. bottle ginger ale
 $\frac{1}{2}$ cup chopped walnuts
Drain juice from peach slices
Overlap slices in bottom of 1 $\frac{1}{2}$ quart ring mold. Outline with quartered maraschino cherries. Dissolve 2 packages orange gelatin in 1 $\frac{1}{2}$ cups hot water. Add ginger ale and chill until slightly thickened. Beat until fluffy. Cut up remaining peaches and fold into gelatin with the chopped walnuts. Spoon into mold. Refrigerate until firm.

Mrs. James H. Ford

SPRING SALAD

2 packages lemon jello, dissolved in 3 cups tomato liquid, hot
2 cups canned tomatoes, drained and cut up
1 cup diced celery, very fine
1 cup diced cucumber, very fine
 $\frac{1}{2}$ cup diced green pepper, very fine
2 tablespoons grated onion
 $\frac{1}{4}$ cup sour cream
1 cup salad dressing
1 tablespoon horseradish
When jello starts to congeal, beat until foamy and fold in the rest of the ingredients. Mold. Serves 12.
Mrs. R. E. Grant

COLESLAW SWEET OIL DRESSING

1/3 cup sugar
1 teaspoon salt
1 teaspoon celery seed
Dash of dill seed (optional)
1 cup salad oil
1/4 cup vinegar
Put in jar, cover, and shake well.

Mrs. Albert Wagner
Mrs. L. Willig

EASY SALAD DRESSING

1 can tomato soup
1 1/2 cups salad oil
1/2 cup sugar
1/4 cup vinegar
1 teaspoon mustard
2 teaspoons salt
Onion juice
Paprika
Mix mustard, salt and sugar together. Add the liquids and beat well. Store in refrigerator in covered jar. At serving time add few drops of onion juice and dash of paprika.

Mrs. James P. Joyce, Jr.

RUSSIAN DRESSING

1 large onion, grated
1 cup Mazola oil
1 cup sugar
1 cup vinegar (dilute if too strong)
1 clove garlic, slashed (optional)
Juice of 2 lemons
1 1/2 cups catsup
2 teaspoons salt
1/2 teaspoon mustard
Pepper to taste
Put ingredients into a half gallon jar. Shake well; refrigerate. Remove garlic in day or two.

Mrs. Raymond C. Holm

PERFECT LOW-CALORIE DRESSING FOR SALAD GREENS

1 cup salad oil
1/2 cup vinegar
1/3 cup catsup
2 teaspoons grated onion
Juice of 1/2 lemon
2 teaspoons salt
3/4 cup sugar
This will keep for weeks in the refrigerator. Shake before using.

Edith Nelson

LOWELL INN DRESSING FOR FRUIT SALAD

3/4 cup sugar
1 teaspoon salt
1 teaspoon dry mustard
1 teaspoon paprika
1 teaspoon celery seed
1/3 cup vinegar
1 teaspoon onion juice
1 cup salad oil
Cook all ingredients except oil and onion until sugar is dissolved. Cool. Add oil gradually using electric mixer. Add onion juice. —Mrs. Raymond Olson

SOPHIA'S SALAD DRESSING

11 egg yolks or 5 whole eggs
1 cup sugar
1 cup cream
1 cup vinegar
Butter size of a walnut
1 teaspoon salt
1/2 teaspoon mustard dissolved in 2 teaspoons water
Boil vinegar and butter, add beaten egg, sugar and salt mixed. Add cream and mustard, 2 teaspoons cornstarch dissolved in a little water. Beat constantly with beater, while boiling. Keeps indefinitely in refrigerator.

Mrs. Anna Wagner

FRUIT DIP

For Apples or Fruit Salad

Juice and rind of 1 lemon
Juice and rind of 1 orange
1 beaten egg
1 cup sugar
Mix and cook, stirring constantly
until egg is done.

Mrs. Marvin Dahlberg

FRUIT SALAD DRESSING

1 No. 2 can pineapple juice
1 No. 2 can cocktail juice
Juice of 1 lemon
Butter, size of a walnut
1½ cups sugar
3 eggs
2 tablespoons corn starch
Cook ingredients until thick.
Cool. Use with whipped cream
for fruit mixture.

Mrs. Alex Nordstrom

FRENCH DRESSING

1 cup vegetable oil
2/3 cup catsup
½ cup sugar
¼ cup vinegar
¼ cup water
1 teaspoon salt
Dash of onion salt
½ teaspoon paprika
2 tablespoons lemon juice
1 teaspoon onion juice or onion
cut very small.

Mrs. Dewey Johnson

FRUIT SALAD DRESSING

4 egg yolks
1 cup milk
Juice of 1 lemon
½ cup sugar
¼ teaspoon musard
Mix and boil ingredients in double boiler until thick. Cool.

Miss Esther Hanson



HUBBEL HOUSE DRESSING

1 cup Miracle Whip
1 cup mayonnaise
1 cup tartar sauce
1 can tomato soup
4 sweet pickles, grated
1 teaspoon dry mustard
1 teaspoon prepared mustard
1 clove garlic, grated
1 onion, grated
3 tablespoons vinegar
3 tablespoons sweet pickle juice
May be used for a tossed salad.
Keeps well refrigerated.

SALAD DRESSING

Heat:

½ cup vinegar

1 cup water

Mix together and add scant cup sugar, 1 teaspoon dry mustard, pinch cayenne pepper, 2 tablespoons (heaping) flour.

Beat 3 eggs until light, add dry ingredients. Pour hot liquid into this mixture. Return to fire and cook until thick. Last stir in 1 teaspoon salt. —Rosemary Herbert

SALAD DRESSING

½ cup vinegar

1 cup sugar

1 cup Wesson oil

1 teaspoon pepper

2 teaspoons salt

Pour ingredients into a fruit jar and mix well. Dressing will keep for a long time, covered, in refrigerator. A salad made with shredded cabbage, onion, carrots, green pepper, celery and dressing is very appetizing.

Mrs. Russell Bergin

SALAD DRESSING

2 cups vinegar
¼ cup water
Butter, size of a walnut
8 or 9 eggs
2 cups sugar
1 teaspoon dry mustard
Pinch of black pepper
¼ teaspoon salt
2 level tablespoons cornstarch
Let vinegar, water and butter come to a boil. Beat eggs. Add sugar, mustard, pepper, salt and cornstarch. Pour slowly into boiled mixture and cook until thick, stirring constantly. Pour into hot sterilized jars and seal. This dressing keeps for months in refrigerator. When using, add a little cream or milk. Goes well with potato salad or macaroni salads. —Mrs. Oscar Nelson

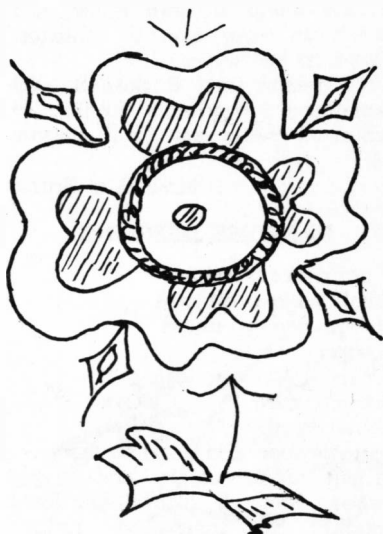
SEA FOAM SALAD

1 cup pear juice
1 package lime gelatin
1 can pears, drained
2 packages cream cheese
2 tablespoons cream
1 cup cream, whipped
Dissolve jello in hot pear juice, pour this over the cream cheese which has been softened with the cream. When cool and thick add the mashed pears and whipped cream. Pour into large or individual molds and chill.
Mrs. Lester Froke

RUSSIAN DRESSING

1 cup tomato soup
¾ cup white sugar
¾ cup vinegar
Salt and pepper to taste
2 teaspoons dry mustard
2 teaspoons paprika
1½ cups Mazola oil
½ onion
Mix in a jar and shake well. Store in refrigerator.

Mrs. Oliver Hedberg



PEG'S CHICKEN SALAD

2 envelopes unflavored gelatin
½ cup cold water
1½ cups hot chicken broth
1 cup mayonnaise
¼ cup chopped green pepper
½ cup finely diced celery
½ cup chopped drained cucumber
2½ cups diced cooked chicken or more
¼ cup sliced stuffed olives
¼ cup slivered toasted almonds
¼ cup lemon juice
1 cup heavy cream, whipped
Soften gelatin in cold water, add hot broth (may use 2 chicken cubes in hot water.)
Chill gelatin until thickened, add remaining ingredients, folding in whipped cream last. Chill. Serves 14.

Mrs. Peg Brunk

PARADISE DRESSING

1 pound sausage
Small onion, minced
½ cup celery, diced
2 eggs
1 can mushroom soup
Bread cubes
Giblet broth
Salt, pepper and sage to taste
Brown onion, celery and bread cubes. Mix all ingredients thoroughly. Rub inside of turkey with salt before stuffing.

Mrs. Alf Jacobson

PINEAPPLE SALAD

1 can crushed pineapple
½ pound marshmallows, quartered
1 cup cocoanut
1 cup sour cream
Mix all ingredients and let stand overnight in refrigerator.

Mrs. Bill Dawley

SWEETHEART SALAD

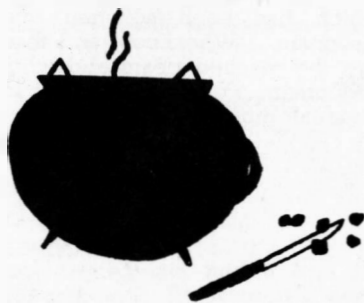
2 cups crushed pineapple
¼ cup sugar
1 envelope Knox's gelatin
2 (3 oz.) packages Philadelphia cream cheese
3 tablespoons maraschino cherries
3 tablespoons maraschino cherry juice
1 cup whipped cream
Add the gelatin to the hot pineapple and sugar. Cool. Add remainder of ingredients, folding in the cream last. Refrigerate. This keeps for days.

Mrs. Ida Gregaie

CORNEBEEF SALAD

6 hard boiled eggs, cut up
1 cup celery, cut
1 canned corneb, separated into pieces
1 can peas, drained
1 pint mayonnaise, or less
½ cup cut nuts (optional)
4 cups cooked macaroni rings (optional)

Mrs. Harry Day



SANDWICHES 'n' BAR-B-Q



ADDITIONAL RECIPES

WESTERN SANDWICHES

3 pounds ring bologna (coarse or fine)
¾ pound American cheese
¼ cup prepared mustard
1/3 cup salad dressing
Sweet pickles and onion to your taste

Grind bologna, cheese, pickles and onion. Mix with mustard and dressing. Put in hot dog buns, wrap in tin foil and seal ends. Bake in oven at 325 degrees for 25 minutes. Makes about 24 sandwiches. —Marie Goodman

CHEESE SANDWICH SPREAD

¼ pound cream cheese
1 teaspoon onion
½ bottle of pimento or less
3 eggs hard boiled
1 tablespoon sugar
1 tablespoon flour
1 tablespoon butter
½ cup cream or Half and Half
½ teaspoon salt

Put cheese, onion, pimento and eggs through grinder. Boil sugar, flour, butter, cream and salt together until thick and mix all together while hot.

Mrs. Charles Newberg

QUICKIE BAKED SANDWICH

1 cup cubed cheese
3 hard cooked eggs, chopped
1 7-ounce can tuna or chicken
2 teaspoons chopped green pepper
2 teaspoons chopped onion
2 small chopped pickles
3 chopped olives
½ cup salad dressing

Combine all ingredients and spread on hamburger buns. Wrap buns in foil and place in slow oven 250 degrees for 30 minutes.

Mrs. R. E. Grant

FILLED SANDWICH

1 cup tuna
1 cup celery, cut fine
½ pound soft cheese cubed (American)
little grated onion
¼ cup pimento
½ cup catsup
¼ cup salad dressing
¼ cup chopped sweet pickles
Salt

Mix ingredients, fill hamburger buns, heat for 20 minutes at 350 degrees in a foil lined roaster or pan, or wrap individually in foil.

—Mrs. Tom Emigh

HOT SANDWICHES

1 pound minced ham or bologna
¾ pound American cheese
¼ cup mustard
1/3 cup salad dressing
1 tablespoon onion
2 tablespoons sweet pickle
Grind meat and cheese. Grind or cut pickle and onion. Mix together. Spread generously between wiener or hamburger buns and wrap in aluminum foil. Bake in 325 degree oven for 25 minutes. (Do not overheat). Serve hot.

Mrs. Herbert Clementson

ALL AMERICAN HAMBURGER

1 pound hamburger
1 teaspoon salt
½ teaspoon pepper
1 egg
2 tablespoons chopped onion
1 teaspoon fat

Combine hamburger, salt, egg and onion thoroughly. Shape into 4 thick or 8 thin patties. Place on broiler and brown one side, turn to brown the other side.

Catherine Kelley

SLUSHBURGERS

- 1 cup water, optional
 - 1 medium onion chopped, or more
 - $\frac{3}{4}$ cup catsup
 - 1 $\frac{1}{2}$ teaspoon chili powder
 - 2 pounds hamburger
 - 2 teaspoons prepared mustard
 - 1 teaspoon sugar, optional
 - 1 scant tablespoon salt
 - 1 teaspoon vinegar, optional
- Cook for 7 minutes, water, onion, catsup and chili powder. Add remaining ingredients, cook 30 minutes more. Let simmer over water to reheat. Freezes well.

Mrs. Lincoln Twedt, Mrs. Lloyd Shoemaker, Mrs. Dallas Freed

SPOONBURGERS

- 1 $\frac{1}{2}$ pounds ground beef
- $\frac{1}{2}$ cup chopped onion or more
- 2 tablespoons fat
- 1 can chicken gumbo soup
- 2 tablespoons catsup, optional
- 2 tablespoons prepared mustard, optional
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Brown meat in hot fat. Add onion and cook until golden brown. Add remaining ingredients. Simmer over low heat about 30 minutes. Serve on hamburger buns. Serves 6 to 8.—Mrs. Earl Wagner, Mrs. Oscar Berg, Mrs. A. L. The-
lin

BASIC CHEESE SPREAD

- 1 cup cheese (Velveeta)
 - $\frac{1}{2}$ cup cream
 - 1 well beaten egg
- Cook over double boiler until smooth and thickened.

Mrs. Waldemar Peterson

TAVERNS

- 1 pound ground beef
 - onions, cut up
 - 1 teaspoon mustard
 - 1 teaspoon brown sugar
 - $\frac{1}{2}$ teaspoon vinegar
 - $\frac{1}{2}$ can tomato sauce
- ketchup, as preferred
- Brown meat and onions. Let simmer one hour, stirring occasionally. Drain off extra juice

Mrs. Russell Hanson

DEVILED FRANKS

- Simmer in 2 tablespoons oil:
- $\frac{1}{4}$ cup chopped onion
 - 2 tablespoons chopped green pepper
 - 2 tablespoons brown sugar
 - $\frac{3}{4}$ cup catsup
 - 2 tablespoons prepared mustard
 - 1 teaspoon salt
 - 1 tablespoon Worcestershire sauce.

Add 1 pound wieners, simmer 15 minutes. Make 3 or 4 slits diagonally in wieners so that the sauce cooks through. Serve in hot dog buns. Good for teen-age party.

—Mrs. Tom Emigh





ADDITIONAL RECIPES



HORSE RADISH SAUCE For Ham

$\frac{1}{4}$ cup horseradish, drained
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 1 tablespoon vinegar
 $\frac{1}{2}$ cup cream, whipped.
 Should be used soon after making.
 —Mrs. A. R. Anderson

A GOOD APPETIZER

Grape juice over pineapple sherbet.—Mrs. Wilton E. Bergstrand

LEMON SAUCE

Mix: $\frac{1}{2}$ cup sugar
 1 tablespoon cornstarch
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{8}$ teaspoon nutmeg (optional)

Add gradually: 1 cup boiling water, and cook until clear. Remove from fire and add 2 tablespoons butter, 1 $\frac{1}{2}$ tablespoons lemon juice.
 —Mrs. Henry Groon

RAISIN CAKE FILLING

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sour cream
 1 egg
 $\frac{1}{2}$ cup chopped raisins
 $\frac{1}{2}$ cup chopped nut meats
 $\frac{1}{4}$ teaspoon salt
 Boil ingredients, stirring constantly until thickened. Spread on cake while hot.

—Mrs. John E. Larson

TOMATO APPETIZER

1 No. 2 can (2 $\frac{1}{4}$ cups) tomato juice
 3 tablespoons lemon juice
 1 teaspoon sugar
 $\frac{1}{4}$ teaspoon celery salt
 1 teaspoon Worcestershire Sauce
 Combine and chill.
 Makes 4 to 5 servings

Edith Nelson

LEMONADE SYRUP

4 cups sugar
 2 cups boiling water
 1 $\frac{1}{2}$ cups fresh or canned lemon juice
 Dissolve sugar in boiling water. When cool, add lemon juice. Pour into fruit jar and store in refrigerator. This will keep indefinitely. When ready to use, dilute with cold water to suit taste. Add crushed ice or ice cubes to chill.

—Mrs. Walter Swanson

ICE MOLD

Select mold to fit punch bowl. Pour $\frac{1}{4}$ full of punch. Freeze until mushy, then arrange cherries and other fruits, whole or sliced, and freeze solid. Fill mold with liquid same as punch. Freeze thoroughly. Invert and float in punch bowl. Garnish with mint, sliced strawberries, etc. The mold flavors, decorates and chills the punch.
 —Mrs. Walter Swanson

SOUR CREAM DRESSING FOR BAKED POTATOES

- 1 cup dairy soured cream
- ½ teaspoon horseradish
- ½ teaspoon salt
- 1 tablespoon chives
- ½ teaspoon paprika
- dash of garlic salt (about ¼ tea-
spoon) —Mrs. Selmer Lind

RASPBERRY FLOAT PUNCH

- 3 packages raspberry jello
- 4 cups boiling water
- 1½ cups sugar
- 4 cups cold water
- ½ cup lime juice (optional)
- 2¼ cups orange juice
- 1¼ cups lemon juice
- 1 quart ginger ale
- 2 10-oz. packages frozen rasp-
berries

Dissolve jello in boiling water. Add sugar, cold water and juices. Chill. When time to serve, pour punch into punch bowl. Add ginger ale and frozen raspberries. Stir until raspberries are partially thawed. Makes about 4 quarts.

Mrs. Al Hansen

HUSH PUPPIES

- 1½ cups corn meal
- ½ cup sifted flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 teaspoons baking powder (or
more)
- ¾ cup milk
- 1 egg
- 1 medium onion, grated if desir-
ed

Heat fat in fryer to 375 degrees. Mix together dry ingredients. Add milk and egg, beat until smooth. Blend in onion. Drop with table-
spoon in hot fat. Fry until golden brown 2 or 3 minutes. Drain on
absorbent paper.

Mrs. Amy Soderman

SPARKLING FRUIT PUNCH

Fills 50 4-ounce cups

- 1 6-ounce can frozen lemonade
- 1 6-ounce can frozen orange juice
- 1 6-ounce can frozen pineapple
juice
- 2 46-ounce cans fruit punch
- 2 quarts water
- sugar
- 2 1-quart bottles gingerale
- 1 1-quart bottle soda
- Fresh fruits

Combine first 5 ingredients and mix in sugar to taste. Add ginger-
ale and soda just before serving.
Garnish with fresh fruit. If one
uses citrus fruit, remove rind.

SAUCE FOR PLUM PUDDING

- 1 tablespoon cornstarch
- ½ cup sugar
- 2 tablespoons vinegar
- 1 tablespoon butter
- 1 cup boiling water
- Nutmeg

Mix well the cornstarch, sugar,
vinegar and butter. Stir in the
boiling water and cook until
thick. Sprinkle nutmeg over top.

Albert Coon

ONE PAN EASY SPAGHETTI

- 1 package spaghetti
- 1 pound ground beef
- Onion to suit taste
- Salt and pepper to taste
- 1 can cream of tomato soup
- 1 can cream of mushroom soup
- 1 small can tomato paste
- Pinch of sweet basil
- 1 tablespoon brown sugar
- Cook spaghetti and drain. Brown
beef and onion. Mix all ingredi-
ents and simmer for few minutes.

Mrs. John Elofson

GERMAN SWEET CHOCOLATE

CAKE

1 package German sweet chocolate
1/2 cup boiling water
1 tablespoon vanilla
Pinch of salt
1 cup shortening
2 cups sugar
4 eggs
1 cup buttermilk
2 1/2 cups cake flour
1 teaspoon soda
Melt chocolate in boiling water. Cream shortening and sugar. Add beaten egg yolks. Add 3/4 cup of buttermilk alternately with sifted flour. Dissolve soda in 1/4 cup of buttermilk and add to creamed mixture. Add salt and vanilla. Stir in chocolate. Fold in beaten egg whites. Bake in 3 9-inch pans at 350 degrees from 20 to 25 minutes, or until done.

Filling

3 egg yolks
1 tablespoon flour
1 cup cream or large can evaporated milk
1 1/2 cups sugar
1/4 teaspoon salt
1 stick butter
3/4 cup pecans, chopped
1 1/2 cups flaked cocoanut
Combine all ingredients except pecans and cocoanut. Cook and stir over medium heat until thickened, about 12 minutes. Add pecans and cocoanut. Beat until thick enough to spread.

Mrs. Andrew Torkelson

ROASTING DUCK

Stuff with raisin-bread-stuffing. Baste duck every 1/2 hour with 1/2 an orange. Squeeze the orange juice on the duck and rub in the pulp. Lay rinds in with duck. 2 oranges for a small duck. The gravy will be delicious.

Mrs. Herbert Eggiman

SWEDISH MEAT BALLS

3/4 pounds beef
1/4 pound lean pork
1/4 pound veal (optional)
1/2 cup milk
1/2 cup bread crumbs
2 teaspoons salt
1/4 teaspoon pepper
2 tablespoons minced onions
2 eggs and butter

Grind meat fine, beat eggs and pour over bread crumbs. When soft, mix with meat and work well together. Add spices and the onion which has been fried in butter, without browning. Work together until light and fluffy with an ordinary potato masher. Form into small balls, brown in butter and add a little hot water while simmering. Serve with the brown gravy made from the drippings.

Mrs. Ard Wilbert

FRUIT PUNCH

3 large size cans pineapple juice
3 cans Hawaiian punch
2 cans orange base
1 1/2 cups sugar
1 1/2 quarts gingerale
1 pint strawberries to float on top
Combine pineapple juice, Hawaiian punch, orange base and sugar. This may be done hours before serving. Add gingerale and strawberries before serving. Serves 35.

Mrs. Walt Borgen

ADDITIONAL RECIPES



ADDITIONAL RECIPES